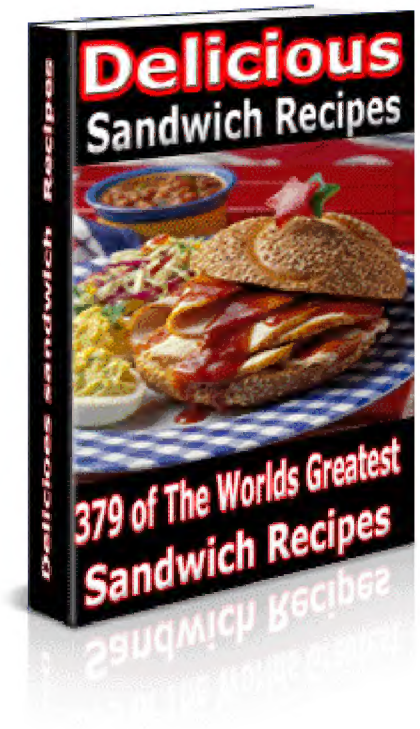
Delicious Sandwich Recipes

Collection of Delicious Sandwich Recipes



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ABC Sandwich

1 cup mayonnaise
1/2 cup minced scallions
2 tablespoons brandy
1/4 teaspoon coarsely-ground black pepper
18 slices toasted whole-wheat bread
Leaf lettuce
12 ounces crabmeat, picked over well
to remove any shells
Tomato slices
12 slices slab bacon, cut in half,
cooked crisp and drained
2 avocados, sliced

In a small bowl, combine the mayonnaise, scallion and brandy, mixing well. For each sandwich, spread three pieces of bread with a portion of the mayonnaise mixture. Cover the first slice of bread with lettuce leaves, 2 ounces of crabmeat, and one or two tomato slices. Add the second slice of bread, and top with the four half-slices of bacon, a layer of avocado slices, another tomato slice or two, and more lettuce. Cover with the third slice of bread, secure the sandwich with wooden picks, if you like, and slice it in half.

Serve the sandwiches immediately.

Acapulco Fishburgers

1 pound fish fillets
1 medium green bell pepper, chopped
3 medium onions, chopped
2 cups soft bread crumbs
3/4 teaspoon salt
1/4 teaspoon pepper
3 tablespoons shortening

Bone fish; put through food chopper or chop finely with knife. Combine with green pepper, onions, bread crumbs, salt and pepper; mix well. Shape into 8 patties about 4 inches in diameter. Brown on both sides in shortening in skillet over moderate heat for 10 to 15 minutes.

Alaska Salmon Salad Sandwich

15 1/2 ounces canned Alaska salmon
1/3 cup plain nonfat yogurt
1/3 cup chopped green onions
1/3 cup chopped celery
1 tablespoon lemon juice
Black pepper, to taste
12 slices bread

Drain and flake salmon. Stir in remaining ingredients except pepper and bread. Season with pepper to taste. Spread salmon mixture on half of bread slices; top with remaining bread. Cut sandwiches into halves or quarters.

Makes 6 sandwiches.

Asian Turkey Burgers

1 pound ground turkey
1 1/3 cups canned French fried onions, divided
1 egg
1/2 cup finely chopped water chestnuts
1/4 cup dry breadcrumbs
3 tablespoons teriyaki sauce
1 tablespoon Frank's RedHot sauce
2 teaspoons grated fresh ginger
4 sandwich buns
Shredded lettuce

Combine turkey, 1 cup French fried onions, egg, water chestnuts, breadcrumbs, teriyaki sauce, hot sauce and ginger. Shape into 4 patties. Broil about 6 inches from heat or grill over medium heat 10 minutes or until no longer pink in center, turning once.

Serve on buns, topped with remaining 1/3 cup French fried onions and lettuce.

Yield: 4 burgers

Avocado and Chicken Tortas

1 fully ripened Mexican avocado
2 (6-inch) sandwich rolls (such as Portuguese or submarine rolls), halved
Salt and freshly ground black pepper, to taste
8 ounces grilled chicken breast, sliced
1 cup shredded iceberg or romaine lettuce
1 tomato, sliced
2/3 cup mashed black beans, divided
1/4 cup pickled jalapeño pepper slices

Cut lengthwise around middle of avocado; twist avocado to separate halves; strike pit with a knife blade to remove; scoop out pulp with a spoon.

In a small bowl, mash avocado.

To assemble tortas: Spread mashed avocado on cut sides of rolls, dividing evenly. Sprinkle with salt and pepper. On bottom halves, layer sliced chicken, lettuce, tomato, black beans and jalapeño pepper slices. Firmly press tops of rolls on tortas.

Yield: 2 sandwiches

Avocado Bacon Sandwiches

1/4 pound bacon slices, chopped
1 ripe avocado
1/2 teaspoon lemon juice
Salt and pepper, to taste
3 tablespoons butter, softened
4 large slices whole wheat bread
Lemon twist and parsley sprig, to garnish

Fry bacon until crisp. Drain on paper towels.

Peel avocado, taking care not to remove bright green flesh just inside the skin. Cut in half and remove seed. In a bowl, mash avocado, then stir in lemon juice, salt and pepper.

Butter two slices of bread. Spread avocado mixture on buttered sides of 2 bread slices. Scatter bacon over avocado. Cover with remaining bread slices, buttered sides down, and press together.

Cut off bread crusts. Cut each sandwich into 4 triangles. Arrange on a serving plate, garnished with a lemon twist and parsley sprig.

Avocado Chicken Melt

4 boneless skinless chicken breast halves
1/2 cup cornmeal
1 teaspoon garlic salt
2 tablespoons vegetable oil
1/2 firm ripe avocado, peeled and sliced thin, divided
1 cup shredded Monterey jack cheese
4 wheat bread slices, toasted
1/2 cup plain yogurt
1/4 cup chopped sweet red bell pepper

Rinse chicken with cold water and pat dry with paper towels. Place between two sheets of plastic wrap and pound to flatten to 1/4-inch thickness.

In resealable plastic bag, combine cornmeal and garlic salt. Add chicken; close bag and toss to coat well. In large nonstick frying pan, heat oil. Cook chicken in hot oil for 2 minutes per side or until lightly browned. Remove chicken from pan and place in shallow baking pan.

Place half of avocado slices over chicken and sprinkle evenly with shredded cheese. Bake at 350 degrees F for 15 minutes or until chicken is done and cheese is melted.

Place each chicken breast on a slice of toast. Top with remaining avocado slices. In small bowl, combine yogurt and pepper; serve with chicken.

Yields 4 servings.

Avocado Monte Cristo

A signature sandwich served west-coast style. Fresh avocados layered with turkey, Jalapeno Jack cheese, cilantro and salsa.

Serves 12

3/4 cup garlic mayonnaise (aioli)
24 slices firm white sandwich bread
6 California avocados (3 pound)
48 (1 ounce) slices sliced roasted chicken or turkey (3 pound)
24 (1 ounce) slices sliced Jalapeno Jack cheese
16 eggs, beaten
1 teaspoon salt
Unsalted butter, as needed
3 cups fresh fruit salsa of choice
12 fresh cilantro sprigs

Spread 1/2 tablespoon garlic mayonnaise on one side of each slice of bread. Cover 12 slices of bread with avocado slices. Top each with 2 slices of chicken or turkey and 1 slice cheese. Cover each with remaining slice of bread, spread-side down, diagonally cut each in half. Reserve.

Beat together egg, milk, and salt; reserve. Dip 2 halves of a sandwich in egg mixture, coating well. Brown in hot butter, about 2 minutes per side.

Serve with 1/4 cup fresh fruit salsa. Garnish with a cilantro sprig.

Avocado Quesadillas

2 ripe tomatoes, seeded and diced
1 firm-ripe Haas avocado, peeled and diced
1 tablespoon chopped red onion
2 teaspoons fresh lemon juice
1/4 teaspoon Tabasco sauce
1/4 cup sour cream
3 tablespoons chopped fresh cilantro
4 (6- to 7-inch) flour tortillas
1/2 teaspoon vegetable oil
1 1/3 cups coarsely grated Monterey jack cheese
Fresh cilantro sprigs (for garnish)

In a small bowl stir together tomatoes, avocado, onion, lemon juice and Tabasco sauce. Season with salt and pepper.

In another small bowl stir together sour cream and cilantro and salt and pepper to taste.

Preheat broiler. Put tortillas on a large baking sheet and brush tops with oil. Broil tortillas on a rack set 2 to 4 inches from heat until pale golden. Turn tortillas and broil until other sides are pale golden. Sprinkle tortillas evenly with cheese and broil until cheese is melted and bubbling. Spread avocado mixture evenly over tortillas and top each with 1 of remaining tortillas, cheese side down, to make 2 quesadillas. Transfer quesadillas to a cutting board and cut each into 4 wedges.

Top each wedge with a heaping teaspoon of sour cream mixture and garnish with cilantro sprigs.

Baked Beer Burgers

2 pounds ground beef
Pepper
1 tablespoon Tabasco sauce
1 garlic clove, crushed
1/3 cup chili sauce
1/2 envelope dry onion soup mix
1/2 cup beer, divided

Preheat oven to 400°F.

Combine meat, pepper, Tabasco sauce, garlic, chili sauce, dry onion soup mix and 1/4 cup of the beer. Shape into 6 patties. Bake at 400 degrees F until brown, about 10 minutes. Baste

Baked Cheese Sandwiches

12 slices bread
6 slices American cheese
Butter
4 eggs
1 1/2 cups milk

Cut off crusts and spread bread with butter. Place cheese between 2 slices. Place sandwiches side by side in a 13 x 9-inch baking dish. Beat eggs with milk. Pour over sandwiches and let stand for 1 hour or overnight. Bake 1/2 hour at 350 degrees F.

Serve with cream of mushroom soup slightly diluted with milk poured over the top and warmed

Baked Crabmeat Sandwich

12 slices thin bread, trimmed
and buttered
1 cup (7 1/2 ounces) crabmeat
4 eggs, beaten
1/2 teaspoon salt
1/2 pound cheese, grated
3 cups milk
1/2 teaspoon curry powder

Place six slices bread, butter side up, in casserole. Spread crabmeat over; add 6 more slices bread, butter side up. Sprinkle with grated cheese. Mix eggs, seasonings and milk together and pour carefully over bread. Cover and place in refrigerator several hours or overnight. Bake 45 minutes at 325 degrees F.

Serves 8 to 10.

Barbecue Burgers

1/2 cup onion, chopped
2 tablespoons flour
1 tablespoon prepared mustard
1/4 teaspoon pepper
1 pound ground beef
6 tablespoons catsup
1/2 teaspoon salt
1 cup sour cream
8 hamburger buns

Brown onion and beef. Add flour, catsup, mustard, salt and pepper. Add sour cream.

Serve on lightly-toasted hamburger buns.

Barbecue Frankburgers

1 pound hot dogs
1 1/2 tablespoons Worcestershire sauce
1/4 cup vinegar
1 to 2 tablespoons granulated sugar
1/2 cup catsup
1/2 cup water
1/2 cup chopped onions
1/2 cup chopped green bell pepper
Hot dog buns

In an oblong glass dish, place hot dogs.

Combine remaining ingredients except buns. Pour over hot dogs and bake at 350 degrees F for 1 hour.

Serve in hot dog buns.

Variation
Use ground beef patties in place of hot dogs and serve on hamburger buns.

Barbecue Pork on Buns

1 (2-pound) boneless pork loin
1 onion, chopped
3/4 cup cola carbonated beverage
3/4 cup barbecue sauce
8 sandwich buns

Combine all ingredients except buns in a 4-quart crockpot; cook, covered, on HIGH for 5 to 6 hours, until very tender. Drain and slice or shred pork; serve on buns with additional barbecue sauce, if desired.

Serves 8.

Tip: Pork can be made 1 to 2 days ahead; refrigerate covered and reheat before serving.

Barbecue Quesadillas

8 (10-inch) flour tortillas
12 ounces smoked or barbecued meat
2 cups shredded Cheddar cheese
1 cup sautéed red bell peppers, julienne
1 cup sautéed onions, julienne
1 cup sautéed sliced mushrooms
Barbecue sauce

Sauté onions, peppers and mushrooms and place in bowl.

Shred or chop your meat and coat lightly with barbecue sauce.

Preheat nonstick skillet on medium. Spray pan with Pam. Place on tortilla in pan and cover entire tortilla with layer of cheese. Top cheese with smoked sauced meat and sautéed vegetables. Cover everything with another tortilla. Spray top of second tortilla with Pam and turn over after the bottom is browned. When the bottom of the second tortilla is browned, remove from pan and cut into wedges. Repeat process until all tortillas are used.

Serve on a large platter with salsa, sour cream and guacamole.

Barbecued Brisket

1 (4 to 5 pound) fresh beef brisket
1 (5 ounce) bottle Liquid Smoke
3 teaspoons garlic salt
2 teaspoons onion salt
2 teaspoons celery salt
1 (18 ounce) bottle barbecue sauce
Heavy-duty aluminum foil

Line a 12 x 9-inch or larger baking dish with heavy-duty aluminum foil, allowing enough foil to cover meat. Turn brisket fat-side down and pour entire bottle of Liquid Smoke over meat. Sprinkle the 3 salts over meat. Turn brisket over (fat side on top) and seal with foil. Marinate overnight.

Next morning pour off marinade; bake in a 225 degree F oven for 5 hours. Let cool.

Pour off gravy and refrigerate until cold. Slice meat with meat slicer on a thin setting or use an electric knife. Layer in casserole dish the brisket and barbecue sauce; repeat several times. Cook an additional 30 to 45 minutes in a 300 degree F oven until warm.

Yields 8 to 10 servings.

Barbecued Pork and Beef Sandwiches

In a crockpot, combine the following:

1 1/2 pounds lean stew beef
1 1/2 pounds lean pork cubes
1 cup finely chopped onion
2 cups finely chopped green bell pepper

Combine the following ingredients:

1 (6 ounce) can tomato paste
1/2 cup brown sugar
1/4 cup cider vinegar
1 tablespoon chili powder
1 teaspoon salt
2 teaspoon Worcestershire sauce
1 teaspoon dry mustard

Blend all of these ingredients well and add to the crockpot. Stir into the meat, onion and pepper mixture. Cover and cook on HIGH for 8 hours. Stir to shred meat before serving on buttered rolls or pita bread.

NOTE: If you do not have a crockpot, you can simmer this mixture on top of the stove. Use a very heavy Dutch oven with a tight-fitting lid.

This may also be served over rice rather than using rolls, if desired. Leftovers freeze great.

Barbecued Pork Sandwiches

1 pork roast
2 cups catsup
1 cup vinegar
3 tablespoons Worcestershire sauce
1 tablespoon prepared mustard
1/2 tablespoon Tabasco sauce (or to taste)
4 tablespoons butter
1/2 cup brown sugar
Buns
in stockpot, boil meat in water for 4 hours or until it is falling apart. Of course one can always use leftover pork roast but you will need a lot!!

Remove meat, cool, shred. Discard the liquid. In same pot, add catsup, vinegar, Worcestershire sauce, mustard, Tabasco, butter and brown sugar. Boil for 5 minutes, stirring. Mix in the shredded pork and simmer for at least 30 minutes but longer is even better!!

Barbecued Slaw Burgers

2 pounds ground beef
1 medium onion, diced
1 bottle barbecue sauce
1 sauce bottle water
5 to 6 tablespoons brown sugar
Buns
Cole slaw

Brown ground beef and onion in small amount of hot shortening. Add barbecue sauce, water and brown sugar. Bring to boil; simmer for 2 hours.

Serve on buns with cole slaw.

Yields 10 to 12 servings.

Barbecued Turkey on Focaccia

4 pieces focaccia or thick-sliced,
country-style rosemary bread
1/2 ripe avocado, mashed
1 teaspoon fresh lemon juice
1/4 teaspoon prepared horseradish
8 slices barbecued turkey breast
4 slices canned pineapple, drained
4 teaspoons honey mustard
1/4 cup shredded Swiss cheese

Lightly toast bread.

In small bowl combine avocado, lemon juice and horseradish. Divide into four portions and spread on bread. Top each sandwich with two slices of turkey and a pineapple slice. Spread 1 teaspoon mustard over each sandwich; sprinkle 1 tablespoon cheese over each and place under broiler, cooking until cheese is melted and lightly browned.

Serve warm.

BBQ Pork Sandwiches

Prepare slaw; let stand to allow flavors to blend. Make molasses marinade for pork, then broil.
Serves: 6 - Work Time: 10 minutes - Total Time: 25 to 30 minutes

3 tablespoons light molasses
3 tablespoons catsup
1 tablespoon Worcestershire sauce
1 teaspoon minced, peeled fresh ginger
1/2 teaspoon grated lemon peel
1 garlic clove, crushed with garlic press
2 whole pork tenderloins (3/4 pound each)
12 small, soft dinner rolls

Preheat broiler if manufacturer directs. In medium bowl, combine molasses, catsup, Worcestershire, ginger, lemon peel, and garlic, add pork, turning to coat.

Place pork on rack in broiling pan. Spoon any remaining molasses mixture over pork tenderloins. With broiling pan 5 to 7 inches from source of heat, broil pork 15 to 20 minutes, turning pork once, until meat is browned on the outside and still slightly pink in the center (internal temperature of tenderloins should be 160 degrees F on meat thermometer).

To serve, thinly slice pork. Serve on dinner rolls with any juices from broiling pan.

Beef Burgers

1 pound ground beef
3 teaspoons catsup
2 teaspoons mustard
1 small onion, chopped
1 teaspoon salt
1/2 cup bread, broken into small pieces
1/4 cup milk
1 1/2 teaspoons Worcestershire sauce

Mix all ingredients together. Broil in oven, or grill.

Beef Sandwiches

1 tablespoon dried minced onion
2 teaspoons salt
2 teaspoons garlic powder
2 teaspoons dried oregano
1 teaspoon dried rosemary, crushed
1 teaspoon caraway seeds
1 teaspoon dried marjoram
1 teaspoon celery seed
1/4 teaspoon cayenne pepper
1 (4 to 4 1/2 pound) boneless chuck roast, halved
8 to 10 sandwich rolls, split

Combine seasonings; rub over roast. Place in a crockpot. Cover and cook on LOW for 6 to 8 hours or until meat is tender. Shred with a fork.

Serve on rolls.

NOTE: No liquid is added to the crockpot because the moisture comes from the roast.

Beef Sandwiches with Onion Marmalade

Serves 4.

3/4 pound thinly sliced deli roast beef
1 cup white or yellow onion, chopped
1 cup purple onion, chopped
3 green onions, chopped
2 tablespoons oil
1/4 cup granulated sugar
2 tablespoons cider vinegar
1 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
Dash ground gloves
4 French rolls (6-inches)
4 endive or lettuce leaves

To make Onion Marmalade, sauté onions in oil in a large saucepan over medium-low heat 1 hour or until very tender, stirring occasionally. Stir in sugar, vinegar, Worcestershire, salt, pepper, and ground cloves. Cook over low heat, stirring occasionally 25-30 minutes or until liquid evaporates. Cool completely.

Refrigerate in a tightly covered container up to 1 week.

To assemble sandwiches, bring onion mixture to room temperature. Place endive or lettuce leaves on bottom halves of toasted rolls. Arrange beef over endive. Spread onion mixture evenly over beef. Place top halves on rolls. Cut each sandwich in half.

Benedictine

2 cucumbers, peeled
1 medium onion
1 pound cream cheese
2 to 3 drops green food coloring

Grate cucumber and onion (may use food processor) and drain well in a strainer, pressing down with spoon to remove all liquid. Discard liquid. Add drained cucumbers and onion to cream cheese and mix well in food processor. Color with 2 to 3 drops green food coloring.

Use as a sandwich spread or as a dip. Benedictine may also be used to stuff cherry tomatoes for an hors d'oeuvre tray.

Yields 2 cups.

Bistro Beef Sandwich

Red wine and roasted red peppers take this steak sandwich to new heights.

Serves 4

1 pound beef round tip steak, 1/8 to 1/4-inch thick
2 cloves garlic, crushed
3 tablespoons lite soy sauce, divided
2 teaspoons olive oil
1 medium red onion, cut into thin wedges
1 1/2 cups sliced mushrooms
1 jar roasted red peppers, cut into strips
1/4 cup dry red wine
4 crusty rolls (6 inches each), split, toasted

Stack beef steaks, cut lengthwise in half and then crosswise into 1-inch strips.

Heat large nonstick skillet over medium-high heat until hot.

Stir-fry beef strips and garlic (half at a time) 1-2 minutes or until outside surface is no longer pink. Remove from skillet and season with 2 tablespoons of the lite soy sauce and 1/8 teaspoon pepper.

In same skillet, heat oil over medium high until hot. Add onion and stir-fry 5 minutes. Add mushrooms and continue cooking 2-3 minutes or until vegetables are tender. Add red peppers, wine and remaining 1 tablespoon lite soy sauce. Bring to a boil and reduce heat. Return beef to skillet and heat through.

Serve beef mixture in rolls.

Black Forest Beef Sandwiches

3/4 cup applesauce
2 to 3 teaspoons prepared horseradish
2 tablespoons sliced green onions
1 pound flank steak
2 tablespoons butter or margarine
1/4 teaspoon salt
1/8 teaspoon pepper
4 slices lightly buttered rye bread toast
1 cup shredded lettuce
Sliced red onions
Watercress

In bowl combine applesauce, horseradish and sliced green onions; set aside.

Slice steak diagonally across the grain, 1/8-inch thick.* In large skillet heat 1 tablespoon of the butter to sizzling. Add half the beef and sprinkle with half the salt and pepper. Toss over high heat until lightly browned. Remove and repeat with remaining butter, steak, salt and pepper.

For each serving: place a slice of toast on plate; cover with 1/4 cup of the lettuce and 1/4 of the beef slices. Serve the applesauce mixture on the side. Garnish with red onion rings and watercress.

* Partially freeze flank steak to make slicing easier.

Makes 4 servings.

Beef Burgers

1 pound ground beef
3 teaspoons catsup
2 teaspoons mustard
1 small onion, chopped
1 teaspoon salt
1/2 cup bread, broken into small pieces
1/4 cup milk
1 1/2 teaspoons Worcestershire sauce

Mix all ingredients together. Broil in oven, or grill.

Bleu Cheeseburgers

1/4 pound bleu cheese
3 pounds lean ground beef
1/2 cup minced fresh chives
1/4 teaspoon hot pepper sauce
1 teaspoon Worcestershire sauce
1 teaspoon coarsely ground black pepper
1 1/2 teaspoons salt
1 teaspoon dry mustard
12 hamburger buns

Crumble the blue cheese into a large mixing bowl, and then thoroughly combine with ground beef, chives, hot pepper sauce, Worcestershire sauce, black pepper, salt, and mustard. Cover and refrigerate for 2 hours.

Preheat an outdoor grill for high heat. Lightly press the meat into about 12 patties. Cook on preheated grill until browned on both sides and to your desired doneness. Serve on hamburger buns.

Bourbon Franks

1 cup bourbon
1/4 cup brown sugar, packed
2 teaspoons Worcestershire sauce
1 cup catsup
1 tablespoon minced onion
1/8 teaspoon hot pepper sauce
2 to 3 pounds frankfurters

Combine all ingredients and simmer for 1 hour.

Serve in hotdog buns.

Brats and Beer

4 bratwurst
1 cup beer
1/2 cup water
Dijon-style mustard
Hot dog buns

Prepare grill to medium heat.

Pierce bratwurst three times with a fork. Place brats into a skillet. Add the beer and water. Cover and bring to a boil over high heat. Turn the temperature down and simmer Brats for 10 minutes. Remove from skillet.

Arrange the brats on an oiled, preheated grill. Grill for 5 to 6 minutes per side or browned. Take some left over beer and pour about 1/3 cup. Brush on Brats as they cook. Turn the brats only once. Brats are cooked when they are no longer pink in the center.

Remove from grill and place in hot dog buns. Add mustard and enjoy.

Brats 'n' Beer

1 (12 ounce) can or bottle beer (not dark)
4 bratwurst (about 1 pound)
1 sweet or Spanish onion, thinly sliced
and separated into rings
1 tablespoon olive oil
1/4 teaspoon salt
1/4 teaspoon black pepper
4 hot dog buns

Prepare coals for direct grilling. Pour beer into heavy medium saucepan with ovenproof handle. (If not ovenproof, wrap heavy-duty foil around handle.) Place saucepan on grill. Pierce bratwurst with knife; add to beer. Simmer, uncovered, over medium coals, 15 minutes, turning once.

Place onion rings on heavy-duty foil. Drizzle with oil; sprinkle with salt and pepper. Fold sides of foil over rings to enclose. Place onion slices on grill. Grill, uncovered, 10 to 15 minutes or until onion slices are tender.

Transfer bratwurst to grill. Remove saucepan from grill; discard beer. Grill bratwurst, 10 minutes or until browned and cooked through, turning once. Place bratwurst in rolls. Top each with onions. Garnish as desired.

Brew Burgers

Brew Sauce
1/4 cup Heinz 57 Sauce
1/4 cup beer

In 1-cup glass measure, combine ingredients. Microwave on HIGH 1 to 1 1/2 minutes until bubbly; set aside.

Burgers
1 1/2 pounds ground beef
1 large sweet onion, 1/2-inch slices
4 slices Swiss cheese
4 crusty white or whole wheat rolls, split
Lettuce

Shape ground beef into four 3/4-inch thick patties. Place onion slices on grid over medium, ash-covered coals. Grill onions, uncovered, 5 minutes.

Add patties; continue to grill, uncovered, 1 to 15 minutes or until onions are tender and burger centers are no longer pink, turning occasionally. Season burgers with salt after turning, if desired. Approximately 2 minutes before burgers are done, brush generously with sauce mixture; top with cheese.

Line bottom half of each roll with lettuce. Top each with burger, grilled onion and sauce. Close sandwiches

Cajun Chicken Sandwich

2 (6 ounce) boneless, skinless chicken
breast halves, butterflied or pounded thin
3 tablespoons Cajun seasoning
Butter
2 toasted buns, split

Preheat cast iron skillet over high heat on top of stove. Dredge chicken in Cajun seasoning. Place small amount of butter in skillet and place seasoned chicken breasts in skillet. Cook until seasoning is black, then turn and cook until done.

Serve on toasted bun with your favorite sandwich toppings.

Makes 2 sandwiches.

Calico Sandwiches

6 English muffins
3 tablespoons margarine
1 (6 1/2 ounce) can tuna, drained
6 stuffed olives, chopped
2 hardboiled eggs, chopped
1/4 cup mayonnaise
1 celery stalk, chopped fine
1/8 cup pecan pieces

Slice English muffins lengthwise; toast, then butter. Mix all ingredients and put between the muffins.

California Chicken Cobb Sandwich

Two small loaves French bread
3 skinless, boneless chicken breast, grilled
12 pieces bacon, fried crisp
1 avocado, peeled and seeded
12 small, crisp lettuce leaves
Dressing
4 ounces cream cheese, softened
6 tablespoons mayonnaise
4 ounces gorgonzola or blue cheese, softened

Combine ingredients until mixed well.

To assemble sandwiches: Slice the bread into 24 thin slices; toast the bread lightly on both sides. Spread the inside of each piece of bread with sandwich dressing. Cut the grilled chicken breast into diagonal pieces to fit the small bread rounds. Top 12 pieces of bread and dressing with chicken, bacon pieces, avocado slices and lettuce. Top with remaining bread that has been spread with dressing.

Serve at once or cover with clean, dry lettuce leaves to keep moist.

California Club Sandwich

4 slices baked turkey breast
1 fresh tomato, sliced
4 slices crisp bacon
1/2 fresh avocado, sliced
Alfalfa sprouts
3 slices whole wheat bread
Miracle Whip

Toast bread; spread two bread slices with Miracle Whip. On one slice, arrange tomato slices and bacon. Add another slice of bread. Arrange avocado and alfalfa sprouts on bread. Add plain toasted slice of bread to top.

Camel Hump

4 pita breads
Sliced cooked ham
Sliced salami
2 tomatoes, sliced
2 tablespoons feta cheese, crumbled
1 tablespoon chopped ripe olives
Lettuce

Dressing
1/4 cup Paul Masson® Rosé
2 tablespoons lemon juice
1/8 teaspoon oregano
1/8 teaspoon garlic salt
1/8 teaspoon turmeric
1/8 teaspoon pepper

Fill each pocket bread with sliced meats, tomatoes, cheese, olives and lettuce. Combine dressing ingredients and spoon over each sandwich before serving.

Makes 4 servings.

Candied Corned Beef Sandwiches

1 (4 pound) corned beef brisket
20 black peppercorns
2 bay leaves
3 tablespoons packed brown sugar
1 1/2 tablespoons soy sauce
1 1/2 teaspoon dry mustard
1 teaspoon ground ginger
2 tablespoons tomato ketchup
1 teaspoon red pepper flakes
1 teaspoon molasses

Place brisket in a pot and cover with water. Add peppercorns and bay leaves and bring to a simmer. Cook for 3 to 3 1/2 hours until fork tender, Set aside and make glaze.

Glaze

Drain corned beef and place on a foiled baking sheet. Preheat oven to 350 degrees F.

In a bowl, mix together sugar, soy sauce, mustard, ginger, ketchup, pepper flakes and molasses. Brush brisket with glaze. Bake for 15 to 20 minutes, re-glazing two times while baking.

Refrigerate overnight and slice across the grain very thin for sandwiches.

Yield: 10 sandwiches

Carnitas

This is one thing you can do with extra pork roast. Serve with warmed flour tortillas, more lime juice and finely chopped avocado.

2 to 3 cups cooked pork roast pieces
At least 1/2 cup chopped scallions
Juice of 1 Mexican lime
1 to 2 tablespoons chopped garlic
Salt and pepper, to taste

Preheat oven to 400 degrees F.

Combine all ingredients in a roasting pan coated with nonstick spray. Roast for 20 to 30 minutes on highest rack in oven. Then turn on broiler and broil about 5 minutes to desired shade of brown.

Makes 4 to 6 servings.

Carnival Corn Dogs

8 hot dogs
2 tablespoons cornmeal
1 tablespoon granulated sugar
1 cup pancake mix
2/3 cup water

Mix together cornmeal, sugar, pancake mix and water. Dip franks in batter, draining the excess over the bowl. Fry in deep fat for 2 to 3 minutes at 375 degrees F. Drain on paper towels.

Carolina Pulled Pork Sandwich

1/4 cup butter
1 1/2 cups chopped onion
3 cloves garlic, chopped
1 tablespoon powdered mustard
1 tablespoon paprika
1 teaspoon ground cinnamon
1 teaspoon cayenne pepper
2 cups catsup
1/4 cup packed dark brown sugar
1/4 cup apple cider vinegar
2 cups water
1 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon vegetable oil
1 whole (5 pound) Boston pork butt
12 soft hamburger buns

Melt butter in saucepan. Add onion and garlic; cook until softened, 5 minutes. Add mustard, paprika, cumin and cayenne; cook 1 minute. Add catsup, sugar, vinegar and water; simmer, covered, 30 minutes. Uncover; simmer 30 minutes. Add salt and pepper. This can be made two days ahead, then refrigerated, covered. Before using, simmer 3 minutes.

Preheat oven to 350 degrees F. Heat oil in large ovenproof Dutch oven; add pork; brown for 10 minutes.

Bake, uncovered for 30 minutes. Pour 1 cup of barbecue sauce over pork. Cover pot. Lower heat to 250 degrees F. Bake 3 to 3 1/2 hours, basting meat occasionally, until a thermometer inserted in the middle of the roast registers 170 degrees F to 180 degrees F.

Let cool slightly. Trim off excess fat. Pull meat apart using two forks. Mix pulled meat with remaining barbecue sauce in a large bowl.

Serve on buns with cole slaw.

Cheese Flautas

In a pan a littler larger than a corn tortilla, melt enough shortening or lard to fill it 1/4 inch deep. With tongs dip a corn tortilla in the hot shortening or lard for a few seconds, just long enough so that it is soft and pliable. Remove and lay on a plate. Sprinkle grated Longhorn or Monterey Jack cheese down the center of the tortilla. Place 1 tablespoon tomato puree in the center of the cheese. Lay a strip of green chile about 1/2 inch wide on top of the cheese. Roll the tortilla up into a cigar-shape without pinching ends together. Fry until brown on both sides.

These are delicious served with guacamole and sour cream on the side

Cheese Sandwiches

1 jar Old English cheese spread
1/2 cup (1 stick) margarine
1 clove garlic, crushed

Mix well. Cut crusts from bread. Cut into halves or fourths. Cover top and sides with cheese spread. Bake 15 minutes at 350 degrees F.

These freeze well.

Cheesesteak Pockets

1 tablespoon vegetable oil
1 medium onion, sliced
1 (14 ounce) package frozen beef or chicken sandwich steaks,
separated into 8 portions
1 can Campbell's Cheddar Cheese Soup
1 (4 1/2 ounce) jar sliced mushrooms, drained
4 (6-inch) pita breads, cut in half, forming two pockets

Heat oil in skillet. Add onion and cook until tender. Add sandwich steaks and cook until browned. Pour off fat. Ad soup and mushrooms and heat through. Spoon meat mixture into pita pockets.

Serves 4.

Cheesteak Po'Boy

6 super-thin slices beef
2 teaspoons oil
Salt and pepper
French loaf, split
3 slices mozzarella cheese
1 cup very thinly-sliced onions

Preheat oven to 350 degrees F.

In a very hot skillet sear beef in 1 teaspoon of oil, about 30 seconds per side, or until just browned. Season with salt and black pepper. Stuff meat into open bread loaf. Top with cheese and bake until bread is slightly crispy and cheese is melted.

Meanwhile, heat remaining oil in the same skillet and sauté onions until tender. When sandwich is ready, top sandwich with onions.

Serve with potato chips.

Yields 1 sandwich.

Cherry Chicken Salad Sandwich

2 cups cubed cooked chicken
1/2 cup dried tart cherries
3 green onions, sliced
1/2 cup mayonnaise
1/4 cup plain yogurt
1 tablespoon lemon juice
Freshly ground black pepper, to taste
Lettuce leaves
Chopped fresh parsley
2 to 4 croissants

Combine chicken, cherries and onions in a large bowl; mix well. In another bowl, combine mayonnaise, yogurt, lemon juice and pepper; pour over chicken mixture. Mix gently. Refrigerate, covered, 1 to 2 hours.

Spoon chicken salad onto sliced croissants; top with lettuce. Garnish with parsley, if desired.

Makes 2 to 4 servings, depending on size of croissants.

Chicken Cordon Bleu Calzones

4 boneless, skinless chicken breasts (1 pound)
1 cup sliced, fresh mushrooms
1/2 medium onion, chopped
3 tablespoons cornstarch
1 1/4 cups milk
1 tablespoon fresh basil or 1 teaspoon dried basil
1 teaspoon salt
1/4 teaspoon pepper
1 (17 1/2 ounce) package frozen puff pastry, thawed
8 thin slices deli ham
4 slices Provolone cheese

Place chicken in a greased 2-quart dish, cover with water. Cover and bake at 350 degrees F for 30 minutes or until juices run clear.

Meanwhile in skillet, saute mushrooms and onion in butter until tender.

Combine cornstarch and milk until smooth, stir into skillet mix. Add basil and seasonings. Bring to a boil, cook and stir for 2 minutes until thickened. Drain chicken.

Cut pastry sheets in half widthwise. On one side of each half, place a chicken breast, 1/4 cup mushroom mixture, two ham slices and one cheese slice. Fold pastry over fillings and seal edges. Place on a greased baking sheet. Brush tops with milk if desired. Bake at 400 degrees for 15-20 minutes or until puffed and golden.

Serves 4.

Chicken Crescents

3 ounces cream cheese
1 to 2 large cans chicken
1/2 teaspoon salt
1/8 teaspoon pepper
2 tablespoons milk
1 tablespoon chopped onion
2 tablespoons butter, softened
1/2 cup crushed croutons
2 tablespoons melted butter

Cream butter and cream cheese with milk, salt, and pepper. Blend in the chicken. Open crescent package, and create four rectangles with the crescents, don't tear them into triangles. Place 1/4 of chicken mixture in the center of each rectangle. Pull the corners up around the chicken and seal. Brush with butter, and top with crushed croutons. Bake 20 minutes at 350 degrees F.

Chicago Hot Dogs

All-beef hot dogs
Green sweet bell pepper, diced
Yellow onions, diced
Mustard
Sweet pickle relish
Dill pickle chips
Cucumbers, sliced thin
Iceberg lettuce, shredded
Tomatoes, diced
Hot peppers (pepperoncini)
Celery salt

Steam hot dogs and put condiments on table. NEVER USE CATSUP! Celery salt is a MUST!

Serve on poppy seed buns, if they are available.

Chicago-Style Italian Beef Sandwiches

1 (5 to 7 pound) rump roast
2 cups boiling water
2 beef flavor bouillon cubes
1 teaspoon dried marjoram
1 teaspoon thyme
1 teaspoon oregano
1 teaspoon hot pepper sauce, more or less, depending upon taste
Salt and pepper to taste
2 tablespoons Worcestershire sauce
6 garlic cloves, peeled and mashed
1/2 cup chopped green bell pepper
2 or more loaves Italian or Vienna bread, French or any hard, crusty bread, sliced down the center, lengthwise, but not all the way through to the other side, then cut into serving size pieces

Place roast on a rack, in an open 13 x 9-inch roasting pan with the rack in it. Preheat oven to 325 degrees F. Bake, allowing 25 minutes per pound. Roast will be rare. Cool, and slice very thin.

To the drippings in the pan, add the boiling water, bouillon cubes or granules, (1 bouillon cube for each cup of boiling water used). Add marjoram, thyme, oregano, hot pepper sauce, salt, pepper, Worcestershire sauce, garlic cloves, and chopped green pepper. Simmer for 15 minutes.

Add the thinly sliced beef and cover. Marinate in gravy in refrigerator overnight.

The next day, heat thoroughly, and serve warm on the French bread, along with a crisp, green salad.

Makes 8 to 10 sandwiches.

Chicken a la King

1/4 cup melted butter
3 tablespoons flour
1 cup chicken broth
1 cup milk
1 teaspoon salt
2 cups diced cooked chicken
1 can mushrooms, drained
1/4 cup chopped pimento

Blend butter and flour in a frying pan. Blend in chicken broth and milk. Cook until thick. Add remaining ingredients and heat through. Serve over hot toast points.

If desired, you may add a few drops Tabasco to the sauce

Chicken Cordon Bleu Sandwiches

1 (10 ounce) package chicken patties
4 slices ham
4 slices Swiss cheese
4 buns
Mustard
Lettuce
Tomato

Prepare chicken according to package instructions. Top each chicken patty with a slice of ham and cheese. Return to oven for 2 minutes or until cheese is melted.

Spread buns with mustard. Assemble each sandwich with a patty, lettuce and tomato.

Chicken Pizza Burgers

Yield: 4 burgers

16 ounces ground chicken, fresh or thawed
2 cups pizza sauce, divided
1/2 teaspoon dried basil
4 slices provolone cheese
4 hot dog buns

Mix chicken, 2 teaspoons pizza sauce and basil in a bowl. Shape into 4 wide, hot dog- shaped patties. Grease grill, then heat. Cook for 9 to 10 minutes or until 165 degrees F in center. Top each with a cheese slice during the last few minutes of cooking.

Toast buns on cooler portions of grill. Heat remaining pizza sauce. Spread on toasted buns and top with patty

Chicken Salad Sandwich with Lemon-Herb Dressing

Makes 16 sandwiches.

1/4 cup mayonnaise
1/4 cup plain yogurt
1 tablespoon chopped fresh dill
1/2 teaspoon grated lemon zest
2 teaspoons lemon juice
1/4 teaspoon salt, or to taste
2 cooked whole boneless, skinless chicken breasts, cut into 1/4-inch dice
4 lettuce leaves, optional
8 slices multigrain bread

Combine mayonnaise, yogurt, dill, lemon zest, lemon juice and salt in a medium-size bowl. Add chicken pieces. Toss with dressing. Place lettuce leaves on four slices of bread. Divide chicken salad among four slices. Top with remaining bread; cut each sandwich into four pieces.

Chicken Taco Pita Pockets

1 small avocado, thinly sliced
1 1/2 teaspoons lemon juice
1/4 teaspoon salt
2 cups finely cut-up cooked chicken
1 (4 ounce) can chopped green chiles, drained
1 small onion, sliced and separated into rings
1 tablespoon vegetable oil
1/2 teaspoon salt
8 pita breads (about 3 1/2 inches in diameter)
2 cups shredded Monterey jack cheese (8 ounces)
1 cup shredded lettuce
1/2 cup sour cream
1/2 cup taco sauce

Sprinkle avocado slices with lemon juice and 1/4 teaspoon salt.

Mix chicken, chiles, onion, oil and 1/2 teaspoon salt in 1-quart microwavable casserole. Cover tightly and microwave on HIGH for 4 to 5 minutes, stirring after 2 minutes until chicken is hot.

Split each pita halfway around edge with knife. Separate to form pocket. Spoon about 1/4 cup of the chicken mixture into each pita. Top with cheese, lettuce and avocado.

Serve with sour cream and taco sauce.

Makes 8 sandwiches.

Chile Rellenos Sandwiches

1 (4 ounce) can chopped green chiles, drained
6 slices bread
3 slices Monterey jack cheese
2 eggs
1 cup milk
2 to 4 tablespoons butter or margarine
Salsa (optional)

Mash chiles with a fork; spread on three slices of bread. Top with cheese and remaining bread. In a shallow bowl, beat eggs and milk; dip the sandwiches.

Melt 2 tablespoons of butter in a large skillet. Cook sandwiches until golden brown on both sides and cheese is melted, adding additional butter if necessary.

Serve with salsa if desired.

Yields 3 servings.

Chili Burritos

1 1/2 cups chili
4 flour tortillas
1 cup mild Cheddar cheese, grated

Heat the chili. Lightly heat the tortillas in a dry skillet. Divide the chili among the 4 tortillas. Sprinkle on the cheese. Roll up into cylinders. Serve warm.

Serves 4

Chili Dogs

1 (16 ounce) can chili or homemade chili
1 pound hot dogs
1/2 cup chopped onion
1 cup shredded Cheddar cheese

Heat chili in saucepan. Grill or broil hot dogs about 4 minutes. Put hot dogs on toasted hot dog rolls, top with chili, onion and cheese.

Chorizo/Beef Picadillo (Chorizo/Beef Filling)

2 1/2 tablespoons olive oil
2/3 cup green chiles, minced
2/3 cup onions, minced
2/3 cup potatoes, minced
3 cloves garlic, minced
Heaping 1/4 teaspoon salt
Heaping 1/2 teaspoon ground cumin
1/2 teaspoon Mexican oregano
8 ounces chorizo
1 1/4 pounds very lean ground beef

Heat olive oil in a skillet over moderate heat and add green chiles, onions, potatoes and garlic. Sauté the vegetables until they are well browned, adjusting the heat as necessary, about 8 to 10 minutes, stirring often. You may have to add a little more olive oil to keep the vegetables from sticking.

Add tomatoes and continue cooking for 3 minutes, stirring often. Add salt, cumin and oregano and cook for 1 minute. Add chorizo, breaking it up and stirring it into the vegetables. When the chorizo has browned and released most of its fat, add the ground beef, breaking it up and mixing it with the other ingredients. When the ground beef has browned, cover the skillet, turn the heat to very low, and simmer, stirring occasionally, for 10 minutes.

Makes about 4 cups.

Coca-Cola® Sloppy Joes

1 1/2 pounds lean ground beef or turkey
1 large onion, chopped
1 cup Coca-Cola®
1 cup thick, tomato-based barbecue sauce
6 hamburger buns

In a nonstick skillet over medium-high heat, brown the beef or turkey with the onion until onion is soft and meat is no longer pink, about 5-10 minutes. Reduce heat to medium; stir in cola and barbecue sauce and continue to cook, stirring occasionally, until sauce is thickened to desired consistency, another 10-15 minutes. Season to taste with salt and pepper.

Toast cut side of buns, if desired, under broiler or in a skillet. Heap mixture onto buns. Serve.

Makes 6 servings.

Per serving: 385 calories, (percent of calories from fat, 35), 27 grams protein, 34 grams carbohydrates, 2 grams fiber, 15 grams fat, 75 milligrams cholesterol, 645 milligrams sodium

Coconut Hot Dogs

Oil (for frying)
1/2 cup all-purpose flour
1/2 cup cornstarch
1 teaspoon salt
1/16 teaspoon white pepper
1 1/2 teaspoons oil
1/2 to 2/3 cup beer (at room temperature)
6 hot dogs
1 cup coconut, slightly chopped
3 tablespoons flour

Heat oil to 350 degrees F.

Combine flour, cornstarch, salt and pepper. Stir in 1 1/2 teaspoons oil and desired amount of beer so batter is not too thin. Coat hot dogs with batter, lifting out of batter with a fork. Sprinkle with coconut. Roll lightly in flour. Fry hot dogs one at a time in oil until golden. Heat in 275 degree F oven for 8 to 10 minutes until center of hot dogs are heated.

Colorful Pepper and Mango Quesadillas

2 teaspoons vegetable oil
1/2 red bell pepper, seeded and chopped
1/2 green bell pepper, seeded and chopped
1/2 yellow bell pepper, seeded and chopped
1/2 red onion, chopped
1 teaspoon chili powder
1 teaspoon oregano leaves
1 ripe but not too soft mango, peeled, seeded and chopped
1 tablespoon chopped cilantro
Juice of 1 lime
1 serrano or jalapeno chile, minced, or some crushed red pepper flakes to taste, optional
Flour tortillas (great to use two or three different colors/flavors)

Heat oil in large nonreactive skillet over medium heat. Add peppers, onions, chili powder and oregano. Sauté 2 minutes until softened. Add mango, cilantro, lime and hot pepper, if using. Stir to combine well; let cool.

Makes enough for about 3 (9-inch) quesadillas; each makes 3 to 4 appetizer servings or 2 entree servings.

For each quesadilla, spread 3/4 cup filling over the tortilla. Spread 2 tablespoons of your favorite salsa over the filling. Sprinkle 1/2 cup shredded cheese over the salsa and top with the second tortilla. Quesadillas can be assembled a day before cooking and stored stacked on a plate, covered well in your refrigerator. Bake quesadillas on a baking pan in a preheated 375 degree F oven 10 minutes or sauté them in a nonstick pan sprayed with no-stick cooking spray. Cook 2 minutes on each side until lightly browned and cheese is melted. After cooking, cut into 2-inch-wide wedges and garnish with cilantro sprigs.

Serve with salsa and sour cream.

12 kettle-cooked hot dogs

12 heated buns
Mustard
Chopped onion

Coney Sauce
1/2 pound ground beef
1/4 cup water
1/4 cup chopped onion
1/2 teaspoon MSG
1 garlic cloves, minced
8 ounces tomato sauce
1/2 teaspoon chili powder
1/2 teaspoon salt

Sauté the ground beef. Stir in remaining ingredients and simmer uncovered for 10 minutes.

Coney Island Hot Dogs

1 pound ground beef
4 tablespoons shortening
1 large onion, chopped
2 cups thick tomato purée
1 teaspoon cumin powder
1 teaspoon chili powder
1 clove garlic, minced
1 teaspoon salt
16 to 20 hot dogs

Brown beef in shortening, mashing as it cooks so meat will not be lumpy. Add onion when meat is half cooked. Add remaining ingredients, except hot dogs, and simmer about 30 minutes.

Serve hot with hot dogs and buns.

Corn Dogs

1 cup flour
2 tablespoons granulated sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
2/3 cup cornmeal
2 tablespoons shortening
1 egg, lightly beaten
3/4 cup milk
1 pound hot dogs
Vegetable oil (for deep frying)
Catsup
Prepared mustard

Sift together dry ingredients. Stir in cornmeal. Cut in shortening until mixture resembles coarse meal. Mix egg and milk and stir into cornmeal mixture until blended. Insert wooden Popsicle sticks into end of each hot dot. Coat evenly with batter. Fry in deep oil heated to 375 degrees F until brown.

Drain on paper towels and serve with catsup and mustard

Corned Beef Sandwich Spread

1 (12 ounce) can corned beef
1/2 cup celery
1 tablespoon grated onion
Dash of salt
Dash of pepper
2 tablespoons relish
1 tablespoon horseradish
2 tablespoons mayonnaise

Corned Beef Sandwich Spread

4 tablespoons sharp cheese, grated
2 tablespoons mayonnaise
1/4 pound cooked corned beef, chopped
6 tablespoons minced sweet pickle
2 teaspoons finely minced onion
1 teaspoon prepared mustard
1/4 teaspoon salt
1/8 teaspoon pepper

Blend cheese and mayonnaise until smooth and soft. Add remaining ingredients. Mix until all ingredients are well blended. Store in refrigerator.

Makes 12 sandwiches.

Couzan Billy Burger

Well I did get to testing a new burger a while back...just haven't posted it yet. It is fairly unique and combines some tastes you may not think work. Give it a try.....

Cut thick slices of red onion...about 1/2 inch for you onion lovers...thinner for the rest of us!

Grill these over low heat and apply your favorite BBQ sauce to both sides. Be careful not to burn and over cook. Set these aside and cover loosely with foil.

Then prepare your burger as you normally would and toast your buns.

Place the onion slice on the bottom bun and then the burger and top with your favorite bleu cheese dressing. This topping can be homemade very easily. Here are a couple of ideas.....

Mix bleu cheese with butter. Just enough butter to prevent the cheese from crumbling.

Mix bleu cheese with Mayo or sour cream, add some salt and pepper and a few drops of Tabasco sauce. I mix mine with Miracle Whip and Tabasco...again just enough to prevent the cheese from crumbling. I do this in my little hand processor.

I will try to get more accurate measurements this weekend for the above bleu cheese dressings

Cowboy Joes

1 pound lean ground beef
1 (8 ounce) can tomato sauce
1/2 cup onion, chopped
1/4 cup catsup
1 tablespoon granulated sugar
1 1/2 teaspoons Worcestershire sauce
1 tablespoon vinegar
1/2 green bell pepper, chopped

In skillet, brown meat with pepper and onion; pour off fat. Add remaining ingredients except buns; bring to a boil. Reduce heat; cover and simmer 15 to 20 minutes.

Serve on buns.

Cowpoke Sandwich

1 large onion, sliced thick
Cilantro and Mexican oregano, dried, crumbled
Salt and pepper
Bread slices, buttered
Vinegar and water, in equal amounts
Cayenne pepper, to taste

Put onion slices in a bowl. Coat with spices, then cover with water and vinegar mixture. Refrigerate for 8 to 10 hours.

Drain onion slices, season with salt, pepper and cayenne. Place between two slices of buttered bre

Crab Benedict

1 pound fresh crabmeat, drained and flaked
1/2 cup chopped green bell pepper
1/2 cup chopped celery
2 tablespoons mayonnaise or salad dressing
1 tablespoon Worcestershire sauce
1 tablespoon butter or margarine, melted
1 (1 1/8 ounce) package Hollandaise sauce mix
4 English muffins, split and toasted

Combine first 5 ingredients; sauté mixture in melted butter until thoroughly heated. Prepare Hollandaise sauce according to package directions (or make your own!).

Spoon crabmeat mixture over cut sides of English muffins; top with Hollandaise sauce.

Makes 4 servings.

Crab Burgers

1 cup fresh or canned crab meat
1/2 cup diced celery
2 tablespoons chopped onion
1/2 cup shredded Cheddar cheese
1/2 cup mayonnaise

Mix all ingredients. Spread on toasted English muffins and broil a few seconds.

Serve hot.

Crab Melt Sandwiches

1 pound fresh lump crab meat, picked over
2 tablespoons fresh lime juice, or to taste
1/2 cup mayonnaise
2 teaspoons coarse-grained mustard
4 (1-inch thick) slices Italian bread, with crust removed
4 teaspoons freshly grated Parmesan
Unsalted butter, softened, if desired

Preheat broiler. Put crab meat in a bowl and add 1 tablespoon lime juice and toss to combine.

In a small bowl, whisk together remaining tablespoon lime juice, mayonnaise, and mustard until smooth. Pour sauce over crab and toss to coat. Season crab mixture with salt and pepper and chill, covered, for 30 minutes.

Lightly toast bread. Lightly butter toast. Spoon one fourth crab mixture into 1/2 cup measure. Holding toast on top of mixture in measure, invert crab onto the toast an set on an ungreased baking sheet. Repeat procedure with remaining crab mixture and toast and sprinkle 1 tablespoon Parmesan over each sandwich. Broil sandwiches about 3 inches from heat until cheese is melted and golden, 1 to 2 minutes.

Serves 4.

Crab Melt Sandwiches

1 pound fresh lump crab meat, picked over
2 tablespoons fresh lime juice, or to taste
1/2 cup mayonnaise
2 teaspoons coarse-grained mustard
4 (1-inch thick) slices Italian bread, with crust removed
4 teaspoons freshly grated Parmesan
Unsalted butter, softened, if desired

Preheat broiler.

Put crab meat in a bowl and add 1 tablespoon lime juice and toss to combine. In a small bowl, whisk together remaining tablespoon lime juice, mayonnaise, and mustard until smooth. Pour sauce over crab and toss to coat.

Season crab mixture with salt and pepper and chill, covered, for 30 minutes.

Lightly toast bread. Lightly butter toast. Spoon one fourth crab mixture into 1/2 cup measure. Holding toast on top of mixture in measure, invert crab onto the toast an set on an ungreased baking sheet.

Repeat procedure with remaining crab mixture and toast and sprinkle 1 tablespoon Parmesan over each sandwich. Broil sandwiches about 3 inches from heat until cheese is melted and golden, 1 to 2 minutes.

Serves 4.

Crab Newburg

1 cup (2 sticks) butter
3 tablespoons flour
1/8 teaspoon red pepper
Dash of Tabasco® sauce
2 tablespoons onion juice
2 cups heavy cream
1/2 teaspoon seasoned salt
1/2 teaspoon Accent®

In a double boiler, with water in bottom boiling vigorously, melt the butter. Blend in flour, stirring until mixture is smooth. Add remaining ingredients and cook until mixture is smooth, stirring constantly but slowly. The mixture should be thick.

Add 1 1/2 pounds crabmeat (if canned, wash in strainer to remove preservative, and pick out any cartilage). Heat thoroughly.

When sauce is thoroughly heated, add 3 tablespoons sherry wine, mix well, and let set while water in bottom pan simmers. Keep covered. Let steep for 15 minutes before serving over buttered toast or in patty shells.

Crab Tomato Sandwiches

3 ounces cream cheese, softened
1/2 cup shredded crabmeat
1 teaspoon lemon juice
1 egg, lightly beaten
3 tablespoons mayonnaise
2 tablespoons minced parsley
2 tablespoons grated Parmesan cheese
Dash of cayenne pepper
6 slices sandwich bread, crusts removed
2 large tomatoes, ripe but firm

Preheat oven to boil. Combine cream cheese, crab meat, lemon juice, egg, parsley, Parmesan cheese and cayenne pepper; blend carefully. Toast one side of the bread slices. Cut tomatoes into thick slices and place on untoasted side of bread slices. Spread with the topping mixture and broil about 5 inches from heat until puffed and browned

Crabmeat Calzones

1 package hot roll mix
1 1/4 cups hot water
2 tablespoons vegetable oil
1 cup ricotta cheese
1 cup mozzarella cheese, grated
8 ounces cream cheese, softened
1/2 pound crabmeat
4 green onions, chopped
1 clove garlic, minced fine
1 small can olives, chopped
1 tablespoon fresh parsley or 1 teaspoon dried, chopped

In large bowl, combine hot roll mix (flour mixture and yeast). Moisten with water and oil. Turn out dough onto lightly floured surface. With greased hands, shape dough into ball and knead until no longer sticky (about 3 minutes). Divide into 10 equal parts. Cover loosely with plastic wrap and towel.

Meanwhile, combine remaining ingredients in medium bowl, mixing well.

Roll out each ball of dough into an 8-inch circle on a lightly floured surface. Spoon 1/3 cup filling over half of dough, coming within 1-inch of edge. Brush edge with water. Fold dough in half over filling. Press edges to seal, fluting sealed edge decoratively. Place on greased cookie sheet, then brush with oil. Bake at 400 degrees F until brown (about 25 to 30 minutes).

Variation: Make into an appetizer by folding filo dough wrapper around 1 tablespoon filling

Creamed Chicken on Toast

1 package grilled chicken breast strips (Louis Rich)
1 (10 3/4 ounce) can condensed cream of mushroom soup
1 1/2 cups broccoli florets, cooked drained
1/2 cup milk
1/2 cup shredded Swiss cheese
1 teaspoon Worcestershire sauce
8 slices bread, toasted cut diagonally in half

Sauté chicken breast strips in a nonstick saucepan with some vegetable spray, add soup, broccoli, milk, cheese and Worcestershire sauce cook on medium heat 5 minutes or until mixture is thoroughly heated and cheese is melted, stirring occasionally.

Serve over toasted bread slices.

Creamed Dried (Chipped) Beef Over Toast

:

2 tablespoons flour
1 cup milk
1/2 teaspoon Worcestershire sauce
Dash of pepper

Blend until thick and creamy.

Serve over buttered toast.

Creamed Shrimp on Toast

2 tablespoons flour
2 tablespoons butter
1 cup milk
Dash of white pepper
Dash of salt
1 cup drained, canned shrimp or
fresh, cooked shrimp

Blend flour and butter over low heat. Add milk, stirring constantly, until thickened. Add white pepper and salt. Then add shrimp and heat just until shrimp are heated.

Serve over toast.

Creamy Tuna on Bagels

8 ounces cream cheese, softened
1 (6 1/2 ounce) can tuna, drained, flaked
2 tablespoons scallion slices
1/2 teaspoon dill weed
Dash of salt and pepper
3 bagels, sliced and toasted

Combine all ingredients except bagels; mix lightly. Spread bagel halves with cream cheese mixture. Broil for 5 to 7 minutes or until thoroughly heated.

Creole Bean Burger

1 (15 ounce) can red kidney beans,
drained, rinsed and mashed
1 onion, chopped
1 egg
1 tablespoon catsup
1 teaspoon mustard
2 teaspoons Worcestershire sauce
1/4 teaspoon ground cumin
3 tablespoons flavored bread crumbs
1 tablespoon oil
4 hamburger buns
Lettuce
Thousand Island dressing

Combine beans, onion, egg, catsup, mustard, Worcestershire sauce, cumin and bread crumbs. Form into 4 patties. Cook in oil in nonstick skillet for 3 minutes per side over medium-low heat.

Serve on buns with lettuce and Thousand Island dressing.

Creole Jack Rabbit

4 slices bacon, finely chopped
1/2 cup onion, minced
1/2 cup green bell pepper, minced
1/4 cup flour
1 cup milk
2 cups canned tomatoes, drained, chopped
1 cup Monterey jack cheese, shredded
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
English muffins or toast triangles

Cook bacon until crisp. Add onion and green pepper and sauté until tender. Blend in flour. Stir in milk and tomatoes and cook until thickened. Add cheese, Worcestershire sauce and salt. Stir until cheese melts. Serve over toast or muffins.

Serves 6.

Crescent Cordon Bleu

1 1/2 cups chopped, cooked chicken
1 1/2 cups chopped, cooked ham
1 (6-ounce) jar sliced mushrooms or 1 cup fresh, sliced
4 ounces Swiss cheese, shredded
2 (8-ounce) cans crescent dinner rolls
1 egg, beaten
Sesame seeds

Preheat oven to 350 degrees F. Lightly coat a cookie sheet with vegetable cooking spray.

In a bowl, combine chicken, ham, mushrooms and Swiss cheese.

Unroll dinner rolls, and separate each package into 4 rectangles, pressing perforations to seal. Spoon 1/2 cup mixture into center of each rectangle. Pull 4 corners of dough to center; twist slightly. Seal edges. Place on cookie sheet. Brush with beaten egg; sprinkle with sesame seeds.

Bake for 18 to 24 minutes until golden brown.

Makes 8 servings.

Crescent Monte Cristo Loaf

2 (8 ounce) cans refrigerated crescent dinner rolls
2 tablespoons butter or margarine, melted
2 tablespoons honey
6 ounces thinly sliced smoked turkey
6 ounces thinly sliced Muenster cheese
6 ounces thinly sliced cooked ham
1/3 to 1/2 cup red raspberry preserves

Topping
2 tablespoons honey
1 tablespoon sesame seeds

Separate dough into 4 long rectangles. Place rectangles crosswise on 1 large or 2 small cookie sheets (rectangles should not touch), firmly press perforations to seal.

In small bowl, combine butter and 2 tablespoons honey, mix well. Brush over dough. Bake at 375 degrees F for 8 to 12 minutes or until golden brown; cool 15 minutes.

Grease a 15 x 10 x 1 inch baking pan. Carefully place one crust on pan. Top evenly with turkey. Place second crust over turkey; top with cheese and ham. Place third crust over ham; spread evenly with preserves. Top with fourth crust; brush top with 2 tablespoons honey and sprinkle with sesame seeds. Bake at 375 degrees F for 10 to 15 minutes or until loaf is deep golden brown. Let stand 5 minutes.

Cut into 6 to 8 slices.

Crock Pot Barbecue Beef

1 (2 1/2 pound) chuck roast
1 cup water
1 bottle barbecue sauce
1/3 cup Worcestershire sauce
1 teaspoon mustard
1 onion, chopped
Salt and pepper

Add all ingredients to crockpot. Cook on HIGH heat until it boils. Simmer on LOW for 6 to 8 hours. Chop meat and stir all well. Serve.

Cuban Sandwich

Use leftover Roast Pork a la Criolla for this sandwich if you have any. This sandwich is a favorite in Miami, Florida, as it was first made by the Hispanic community there. Since it is eaten in the wee hours, after an evening of dancing and music, the Cuban Sandwich is sometimes known as "Medica Noche" (midnight), especially when made on the soft, sweet egg sandwich roll available from Cuban bakeries.

Split a Cuban or a submarine roll in half lengthwise; spread each roll half with prepared mustard and layer sandwich with one ounce each thinly sliced roast pork, Swiss cheese and deli ham; add sliced dill or bread and butter pickles and close sandwich. Lightly butter outside surface of roll and grill on a hot griddle or in a 400 degrees F oven until lightly toasted and cheese is melted

Cucumber Sandwiches

8 ounces cream cheese, softened
3 large cucumbers, shredded and drained
1 package Good Seasons Blue Cheese Dressing mix
1 tablespoon mayonnaise (not Miracle Whip)

Mix cheese, dry dressing mix and mayonnaise. Fold in cucumbers. Refrigerator sandwiches and leftover sandwich spread

Curried Shrimp Toast

12 slices firm white sandwich bread
1/2 cup soft butter
1 teaspoon curry powder
1/2 pound sharp Cheddar cheese, coarsely grated
12 to 16 ounces cooked shrimp

Remove crusts and toast bread on one side only.

Blend butter and curry and spread on untoasted side of bread.

Cut each into 4 squares and place on cookie sheet. Place one shrimp on each square. Lightly sprinkle and press in the cheese.

Toast carefully at 375 degrees F until cheese is melted (about 10 minutes). Serve hot

Davy Crocketts

Yields 4.

2 cans crescent rolls
1 pound ground beef
1 large onion, chopped
2 cans whole green chiles
1 to 2 cups shredded Mexican or Cheddar cheese
1/2 cup sour cream or to taste
2 or 3 stalks scallions, chopped
Sliced black olives

Preheat oven to 375 degrees or the temperature required on the crescent roll can. Saute ground beef until no longer pink.

Open 1 can of crescent rolls and separate dough into rectangles and place them at least 1 inch apart on an ungreased cookie sheet.

Slit each of four green chiles down its length and open it up to flatten it. Lay one chile on each rectangle of crescent roll dough. Using a slotted spoon, spoon the drained ground beef equally over the 4 rectangles. Top each with chopped onion to taste. Top each with at least 1/4 cup cheese.

Open second can of rolls and separate into rectangles. Gently lay a rectangle over each Davy Crockett. You don't need to stretch the dough down to cover the edges. The dough will bake down and cover most of it. Bake as long as it says on the can to bake crescent rolls. Pass the sour cream, chopped green onion, shredded cheese and sliced olives so that each person may top their own Davy Crockett.

Denver Mile-High Taco Burger

1 pound lean ground beef
1 (1 ounce) envelope taco seasoning mix
Sliced Monterey jack cheese with hot peppers (pepper jack)
4 sandwich buns
Shredded lettuce
Sliced tomato
Mustard, to taste
Catsup, to taste
Mayonnaise, to taste
Tortilla chips

Mix together ground beef and seasoning mix in a medium bowl. Form 4 patties. Grill to desired doneness. Place cheese on each burger and heat briefly to soften cheese. Serve burgers in buns with lettuce, tomato, condiments and chips

Deviled Hamburgers

1 pound ground chuck
1 teaspoon salt
1/4 teaspoon pepper
3 tablespoons catsup
1 teaspoon Worcestershire sauce
1 tablespoon minced onion
1 teaspoon mustard
1 teaspoon horseradish
1/4 cup dry bread crumbs
1 clove garlic, minced

Combine all ingredients and shape into 4 patties. Grill, fry, or broil as usual and enjoy.

Dilled Chicken Spread

1 cup chunk chicken, drained
1/4 cup mayonnaise
1 tablespoon chopped green onion
2 teaspoons prepared mustard
1/4 teaspoon dried dill
Dash of pepper

Combine all ingredients.

Makes about 1 cup.

Dill-icious Turkey Sandwich

1 1/2 tablespoons nonfat mayonnaise
2 teaspoons bottled capers, drained
2 sprigs chopped fresh dill or 1/2 teaspoon dried dill
1/4 teaspoon freshly ground black pepper
2 pieces pumpernickel bread
2 slices fat free smoked turkey breast
3 thin slices cucumber
1 thin slice red onion

Combine mayonnaise, capers, dill and pepper, mixing well. Spread mixture evenly over bread. Layer with turkey, cucumber and red onion.

Makes 1 sandwich.

Dixie Bar-B-Que Sandwiches

1 medium onion, chopped
2 tablespoons butter or margarine
1 tablespoon vinegar
3 tablespoons brown sugar
1 cup ketchup
3 tablespoons Worcestershire sauce
1 tablespoon dry mustard
1 cup water
1/2 cup celery, chopped
Salt and pepper to taste
1 to 1 1/2 pounds cooked, shredded pork
4-6 sandwich buns

Combine all ingredients except pork in a saucepan. Cook slowly until flavors are blended and butter is melted, about 15 minutes. Stir in pork. Serve on buns.

Makes 4-6.

Dogs in Blankets

8 skinless hot dogs
Flour
1/4 cup cornmeal
1/4 teaspoon salt
1/4 teaspoon baking soda
1 egg
1/2 cup buttermilk
Fat for frying (part bacon, part lard)

Put wooden skewer in each hot dog. Roll in flour and shake off excess. Sift 1/2 cup flour and next 3 ingredients into bowl. Add egg and buttermilk and beat with whisk to form a smooth thick batter. Holding skewer, dip hot dog in batter, coating well. Drop into hot deep fat (375 degrees F to 400 degrees F) and fry until golden brown.

Drain on paper towels and serve at once with mustard.

Easy BBQ Beef Sandwiches

1 (3- to 5-pound) chuck roast
1 can ginger ale
1 1/2 cups ketchup

Using an electric skillet brown beef on both sides. Mix ketchup and ginger ale together and pour over the browned beef. Cook for 7 hours at 200 degrees F. All the fat will separate and the ginger ale and ketchup will make a thick barbecue sauce.

Easy Crescent Dogs

8 Oscar Mayer Beef Franks or Wieners
4 Kraft Singles Process Cheese Food,
each cut into 4 strips
1 (8 ounce) can Pillsbury Crescent Rolls

Cut a lengthwise pocket into each beef frank to within 1/2-inch of ends; insert 2 cheese food strips into each pocket.

Separate crescent roll dough into triangles; wrap 1 triangle around each frank. Place on ungreased cookie sheet, cheese side up. Bake in preheated 375 degree F oven for 12 minutes or until golden brown

Egg Salad

6 hardboiled eggs, grated fine or sieved
1/3 cup minced pimento-stuffed olives
1/4 cup plus 1 tablespoon mayonnaise
2 tablespoons minced scallions
2 tablespoons minced parsley
1 tablespoon prepared Dijon mustard
Salt and freshly-ground black pepper
Lettuce leaves

Combine all ingredients in a medium bowl, and mix thoroughly. Refrigerate, covered, at least 30 minutes.

Leftovers can be kept a couple of days.

Makes about 2 cups.

Egg Salad

This is the best recipe I have found for Egg Salad. The flavor is wonderful.

8 (10-minute) hard boiled eggs (11 minutes out of refrigerator)
1/2 cup red sweet onions, diced)
3 garlic cloves, minced finely
1 1/2 teaspoons kosher course salt
1 teaspoon fresh ground black pepper
1 cup mayonnaise
1/4 cup fresh basil (cut into strips)

After boiling eggs, chill in ice water for 15 minutes. Peel off the shells. Blend all ingredients together.

Serve on bread or toast.

Elvis Presley's Fried Peanut Butter and Banana Sandwich

1 small ripe banana
2 slices white bread
3 tablespoons peanut butter
2 tablespoons butter

In a small bowl, mash the banana with the back of a spoon. Toast the bread lightly. Spread the peanut butter on one piece of toast and the mashed banana on the other. Fry the sandwich in melted butter until each side is golden brown.

Cut diagonally and serve hot.

Fiesta Steak Sandwich

1 strip steak
1 hoagie roll
Sliced avocado
Sliced tomato
Shredded lettuce

Prepare strip steak by pan frying or broiling. Prepare Fiesta Mayo while steaks are cooking. Place a sliced Cheddar or jack cheese on the steak during the last minute of cooking to melt.

Fiesta Mayo
1/2 cup mayonnaise
1/2 teaspoon garlic powder
1/2 teaspoon crushed red pepper
1 teaspoon fresh finely diced cilantro
1 teaspoon lime juice

Mix all ingredients together until creamy.

Toast a hoagie roll. Spread fiesta Mayo on both sides of the bun. Place the steak with cheese on the bottom side of the roll. Top with sliced avocado, tomato and lettuce, then add the top side of the roll.

Fluffernutter

This is a very old recipe.

Marshmallow Fluff
Peanut butter (smooth or creamy)
2 slices bread

Spread peanut butter onto one slice of bread. Cover with Marshmallow Fluff. Top with second slice of bread and enjoy!

Frank Blandi's Original Devonshire Sandwich

Cream Sauce
3/4 stick butter, melted
1 cup all-purpose flour
1/4 pound Cheddar cheese, grated
1 pint chicken broth
1 pint hot milk
1 teaspoon salt

Melt butter in deep pan and add flour, stirring constantly. Add chicken broth and then hot milk, stirring all the while. Add cheese and salt. Bring to boil, then cook slowly for 20 minutes, still stirring. Cool to lukewarm. Beat with wire whip until smooth before using. This makes enough sauce for 6 Devonshire sandwiches.

For each sandwich
1 slice toast, crusts trimmed off
3 slices crisp bacon
5 thin slices cooked turkey breast
Cream Sauce, recipe above
Melted butter
Parmesan cheese and paprika

Preheat oven to 450 degrees F.

In each flat, individual ovenproof casserole dish, place 1 slice of toast and top with 3 slices bacon. Add 5 thin slices of cooked turkey breast. Cover completely with cream sauce. Sprinkle with a little melted butter, then with the combined Parmesan cheese and paprika. Bake 10 to 15 minutes or until golden brown.

French Dip Sandwich

1 can Franco-American Au Jus Gravy
4 servings thinly sliced cooked roast beef
4 servings French bread or long
hard rolls, cut in half lengthwise

In 10-inch skillet, combine gravy and beef. Over low heat, heat through, stirring occasionally.

To make sandwiches, arrange beef on bread. Serve each sandwich with small bowl of gravy for dipping.

French Dip Sandwich with au Jus

1 (3 pound) beef chuck roast, trimmed
2 cups water
1/2 cup soy sauce
1 teaspoon dried rosemary
1 teaspoon dried thyme
1 teaspoon garlic powder
1 bay leaf
3 peppercorns (3 to 4)
8 French rolls, split

Place roast in a slow cooker. Add water, soy sauce, and seasonings. Cover and cook on HIGH for 5-6 hours or until beef is tender.

Remove meat from broth; shred with forks and keep warm. Strain broth; skim off fat. Pour broth into small cups for dipping. Serve beef on buttered and toasted rolls.

Servings: 8

French Dip Sandwiches

1 long loaf French bread
1/2 pound cooked roast beef (from deli or leftovers)
1 package roast beef au jus gravy
4 tablespoons butter
1 teaspoon garlic powder

Cut French bread in half lengthwise. Spread with butter and sprinkle with garlic. Wrap in foil and heat in oven until warm. Mix gravy as directed on package and warm beef in juice. Drain beef from gravy and put on bottom of warm bread. Put top on sandwich and slice. Put gravy into small bowls (one for each person). Dip sandwich in gravy to eat.

Serve with French fries and a salad.

French Onion Sandwiches

Yield: 4 servings

2 tablespoons butter or margarine
4 (4 ounce) beef cube steaks
1 medium onion, sliced and separated into rings
1 cup beef broth
1 tablespoon cornstarch
2 teaspoons Worcestershire sauce
1/8 teaspoon garlic powder
Dash of pepper
4 (1-inch) slices French bread, toasted
2 (1-ounce) slices Swiss cheese, halved

In a large skillet melt butter. Add steaks and cook over medium-high heat for 2 to 3 minutes on each side or until done. Remove from skillet, reserving drippings.

Cook onion in drippings until tender.

Combine broth, cornstarch, Worcestershire sauce, garlic powder and pepper. Add to skillet. Cook and stir until bubbly. Cook and stir 2 minutes more.

Place steaks on bread. Top with cheese and onion mixture.

Fried Catfish Sandwiches with Bacon, Lettuce and Tomato

Sauce
3/4 cup mayonnaise
3 tablespoons sweet pickle relish
1 1/2 tablespoons drained bottled capers, chopped fine
1 tablespoon Dijon-style mustard
1 tablespoon fresh lemon juice, or to taste
A pinch of cayenne
1 tablespoon bottled cocktail sauce, or to taste

All-purpose flour seasoned with salt and
pepper for dredging the fish
2 large eggs
1/2 teaspoon salt
1/4 teaspoon cayenne
Cornmeal for dredging the fish
4 (1/2 pound) catfish fillets, halved crosswise
Vegetable oil for deep-frying the fish
8 soft sandwich rolls, split
Soft-leafed lettuce for the sandwiches
2 tomatoes, sliced thin
16 slices lean bacon, cooked

Make the sauce: In a bowl stir together the mayonnaise, the relish, the capers, the mustard, the lemon juice, the cayenne, the cocktail sauce, and salt and pepper to taste and chill the sauce, covered.

Have ready in separate shallow dishes the flour, the eggs beaten with the salt and the cayenne, and the cornmeal. Dredge each catfish fillet half in the flour, shaking off the excess, dip it in the egg mixture, letting the excess drip off, and dredge it in the cornmeal. Transfer the fish as it is coated to a wax paper-lined baking sheet.

In a kettle heat 1 inch of the oil to 375 degrees F on a deep-fat thermometer. In it fry the fish in batches for 2 to 4 minutes on each side, or until it is cooked through and the coating is crisp, and transfer it with a slotted spatula to paper towels to drain.

On the bottom halves of the rolls layer the lettuce, the tomatoes, the bacon, the fish, the sauce, and the top halves of the rolls.

Serves 8.

Fried Green Tomato Sandwiches

1 (8 ounce) package sliced bacon
1 large egg white
1/4 teaspoon salt
1/2 cup cornmeal
1/2 teaspoon coarsely ground black pepper
1 pound green tomatoes (3 medium), cut in 1/2-inch slices
1/4 cup low-fat mayonnaise dressing
1/4 cup low-fat plain yogurt
2 tablespoons chopped fresh chives
4 green-leaf lettuce leaves
8 slices firm whole-grain or white bread, toasted

Cook bacon. Drain on paper towels.

Meanwhile, in pie pan, beat egg white and salt. In another pie pan, combine cornmeal and 1/4 teaspoon pepper. Dip tomato slices in egg-whites to coat both sides, then dip in cornmeal to coat both sides well. Place on waxed paper.

In bacon drippings in skillet, cook tomato, a few at a time, over medium-high heat until golden brown and heated through, about 3 minutes. Drain.

In small bowl, combine mayonnaise, yogurt, chives, and 1/4 teaspoon pepper. Spread on toast. Arrange lettuce, tomatoes, and bacon between toast slices.

Fried Peanut Butter and Jelly Sandwiches

2 eggs, slightly beaten
1/2 teaspoon salt
1/2 cup milk
12 slices bread
1/2 cup smooth peanut butter
1/4 cup shortening
Jelly

Combine eggs, salt and milk. Spread 6 slices of bread with peanut butter. Top with remaining slices of bread and cut in half diagonally. Dip sandwiches in egg mixture and fry on preheated, well-greased griddle until golden brown on both sides.

Serve hot with jelly.

Garden Fresh Calzones

Vegetable oil cooking spray
3/4 cup mushrooms, sliced
3/4 cup zucchini, halved lengthwise, thinly sliced
1/4 cup red bell pepper, diced
1/4 cup yellow bell pepper, diced
1/4 cup green onion, sliced
1/4 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1 (10 ounce) can refrigerated pizza crust dough
4 tablespoons light mozzarella cheese
4 tablespoons light spaghetti sauce
1 egg white, beaten

Preheat oven to 425 degrees F. Spray cookie sheet with cooking spray.

In a medium mixing bowl combine mushrooms, zucchini, peppers and onion. Sprinkle with garlic powder and Italian seasoning; mix well. Unroll pizza dough onto cookie sheet. Roll dough into large square. Cut into 4 equal squares. Place 1 tablespoon cheese, 1 tablespoon sauce and 1/4 vegetable mixture on each square, leaving a 1/2-inch edge on each square. Fold dough in half over filling. Press edges with fork to seal. Brush with egg white and make 3 slits on top of each calzone. Bake 12 to 15 minutes or until golden brown.

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Garlic Bread with Philly Steak

1 loaf French bread
1 1/2 pounds thin strips round steak
1 large bell pepper
1 1/2 pounds mushrooms
1 large red onion
4 cloves garlic, minced
1 teaspoon sage
Salt and pepper to taste

Garlic Bread
1/2 pound butter
1/8 cup olive oil
Garlic powder
Paprika
Pepper
Grated cheese to taste
Sprinkle of Italian seasoning

Cut meat into 3 x 1/2-inch strips. Cut the bell pepper the same way. Cut mushrooms into slices. Slice onion thinly and mince garlic finely.

Pan brown the meat at medium high for about 10 minutes. Add remaining ingredients. Lower heat and sauté for about 10 to 15 minutes until a nice, beefy sauce is made in the pan.

Serve on garlic French bread.

Garlic Bread: Slice bread in half lengthwise. Butter both cut sides. Add remaining ingredients, sprinkling evenly on both halves. Microwave 30 seconds or heat in the oven 5 minutes.

Serve with "Philly" steak or a side dish.

Giant Meatball Sandwich

1 pound ground beef
1/2 pound ground pork sausage
2 cups commercial spaghetti sauce
with peppers and mushrooms
1 clove garlic, minced
1 (16 ounce) loaf unsliced Italian bread
1 (6 ounce) package sliced provolone cheese

Combine ground beef and sausage; shape into 1-inch balls. Cook in a large skillet over medium-high heat for 8 to 10 minutes or until browned. Remove from heat; drain meatballs on paper towels. Discard drippings.

Combine spaghetti sauce and garlic in skillet; add meatballs. Cook over medium heat, stirring occasionally, 12 to 15 minutes or until done. Cut bread in half lengthwise. Place on a baking sheet, cut sides up; broil 5 inches from heat for 2 minutes or until lightly toasted.

Spoon meatball mixture onto bottom half of bread. Cut cheese slices in half; arrange on top of meatballs, overlapping as needed. Place top half of bread over cheese.

Serve immediately.

Glop

This is an old old old family recipe. Even today, at the right time, I love it..... My mother called it GLOP. We never bothered to change the name; it wasn't necessary.

1 pound Tillamook cheese
1 small can tomato sauce
A pinch of garlic salt
Dash of oregano
Dash of marjoram
Sliced pepperoni, cut into thin strips and/or
cut-up mushrooms (optional)

Grate cheese into a bowl. Add all other ingredients and stir thoroughly.

Spread mixture on open hamburger buns and broil until toasty and cheese is melted and optional ingredients are heated through.

Grands Tuna Melts

2 (6 ounce) cans water-packed tuna, well drained
1/3 cup chopped onion
1/3 cup mayonnaise
1/8 teaspoon salt
1/8 teaspoon pepper
1 (1 pound 1.3 ounce) can Pillsbury Grands Refrigerated Flaky Biscuits
4 ounces (1 cup) shredded Cheddar cheese
Sour cream, if desired
Chopped tomato, if desired
Shredded lettuce, if desired

Preheat oven to 350 degrees F. Grease cookie sheet.

In medium bowl, combine tuna, onion, mayonnaise, salt and pepper; mix well.

Separate dough into 8 biscuits. Place 4 biscuits on greased cookie sheet. Press or roll each to form a 5-inch round. Spoon tuna mixture into center of biscuits. Top each with cheese. Press or roll remaining 4 biscuits to form 5-inch rounds. Place over filling. Press edges to seal.

Bake for 15 to 20 minutes or until golden brown.

Cut each sandwich in half. Top each with sour cream, tomato and lettuce.

Greek Quesadilla

1 flour tortilla
2 tablespoons feta cheese
1/4 cup shredded mozzarella cheese
Pinch of finely diced herbs (oregano, basil and rosemary)
3 tablespoons diced Kalamata olives
1/8 cup finely diced onion

Sprinkle ingredients evenly over one side of the tortilla. Fold in half. Grill for about 1-2 minutes, or bake at 350 degrees F for 5 minutes. Slice in thirds and serve.

Greek Salad Heroes

3/4 cup thinly sliced fresh mushrooms
1/2 cup thinly sliced cucumber
2 tablespoons ripe olives
2 tablespoons crumbled feta cheese
1 tablespoon white balsamic vinegar
1/8 teaspoon dried oregano
2 Roma or small tomatoes, thinly sliced
1 clove garlic, minced
2 (2 1/2 ounce) submarine rolls
2 lettuce leaves
6 slices baked cooked ham
6 slices honey roasted smoked turkey

Combine first 8 ingredients in a small bowl; toss gently. Let stand for 30 minutes, tossing occasionally.

Cut a thin slice off top of each roll and set aside.

Cut a 2-inch wide, V-shape wedge down the length of each roll (as they do at Subway). Reserve bread wedges for another use.

Drain vegetable mixture. Line each roll with a lettuce leaf; arrange ham and turkey evenly over lettuce.

Spoon vegetable mixture evenly over meat and cover with roll tops.

Green Chili Burger

A burger that will make you say olé!

Prep: 10 minutes Cook: 5 minutes

Servings: Serves 4

4 fully cooked burger patties
1/2 small sweet onion
1 tablespoon butter
1 (4 ounce) can whole green chilies, drained
4 slices Monterey jack or pepper jack cheese
4 Kaiser rolls or hamburger buns
Salsa picante

Heat burgers in microwave according to package directions.

Cut onion into 1/4-inch thick slices.

Heat butter in a large skillet over medium heat. Grill onions about 2 minutes on each side, until soft and golden.

Meanwhile, split green chilies and lay flat over top of burger. Lay 1 slice cheese over each; return to microwave briefly to melt cheese.

Heat buns in microwave or oven until warm. Spread salsa on buns. Place burger patties on buns and top with grilled onions

Grilled Cheese with Ham and Tomato

When I want to be more elaborate with grilled cheese and really make a meal of it I use this recipe.

Potato bread slices
Deli boiled ham
Muenster cheese
Cheddar cheese
Sliced tomatoes

To each sandwich I add ham, muenster and cheddar cheese and a sliced tomato. I fry in butter.

Serve with salads and pickles and pork 'n' beans. In the winter I also serve with soup.

Grilled Chicken Sandwich with Roasted Red Onion and Garlic Mayonnaise

Serving size: 6

Garlic Mayonnaise
3 slices red onion (1/2-inch slices), roasted
1 head garlic, roasted
2 tablespoons olive oil

Sandwich
1 loaf focaccia bread, sliced
1/2 cup olive oil, for marinade
2 boneless chicken breast halves, grilled and sliced
5 portobello mushrooms, grilled and sliced
1 1/2 tablespoons olive oil, for sautéing
2 tablespoons garlic, finely minced
6 cups fresh spinach, cleaned
1/4 pound gruyere cheese, thinly-sliced

Garlic Mayonnaise: Cut top off garlic to expose cloves. Slice onion. Drizzle with olive oil. Roast at 375 degrees F for 40 minutes. Add to basic mayonnaise and blend until smooth.

Sandwich: Marinate the chicken and mushrooms in olive oil for 10 minutes. Grill over high heat, and then slice.

In hot sauté pan, cook garlic in oil for 15 seconds. Add all the cleaned spinach. Compact the spinach, toss and stir. Cook just till wilted.

lice Focaccia to form a top and a bottom. Lightly brush each cut side with olive oil. Place both pieces under your broiler so that the cut side is toasted.

Layer ingredients like spokes on a wheel. This spreads them out evenly so there's filling in every bite. Start with chicken, then spinach, then mushrooms, and finally cheese.

After adding the cheese, run the sandwich under broiler to melt cheese. Add plenty of the mayonnaise and replace top.
Serve by cutting into 6 pie-shape wedges.

Grilled Eggplant Burgers

6 slices peeled eggplant, 1/2 inch thick
2 tablespoons olive oil
4 ounces goat cheese
1/4 cup sun dried tomatoes in oil
1/4 cup pine nuts
12 thin slices good quality bread, toasted

Grill, broil or sauté the slices of eggplant that have been brushed with oil until brown and soft. Place the eggplant slices on the bread and top with goat cheese, sun dried tomatoes and pine nuts. Top with remaining slices of bread and serve.

Grilled Garlic Steak Sandwiches

1 1/2 cups butter or margarine
30 cloves garlic, minced (about 2/3 cup)
5 large red bell peppers
5 large green bell peppers
3 large (about 1 1/2 pounds total) onions
3 flank steaks, each 1 1/4 to 1 1/2 pounds

Blend butter and 1/3 of the minced garlic. Clean and cut peppers in strips. Coarsely chop onions.

Divide peppers, onions, and remaining garlic evenly between two 5 to 6-quart pans. To each pan add 3 tablespoons garlic butter mixture. Place pans over medium-high heat. Stir often until vegetables are browned and onions taste sweet, about 30 minutes; keep warm.

Place flank steaks on grill, turning frequently until desired doneness, allowing 10 to 14 minutes for rare.

Transfer steaks to cutting board and tent with foil to keep warm.

Toast rolls on grill.

Cut the steaks thinly across the grain. Fill rolls equally with sliced steak and pepper-garlic mixture.

Serve with a variety of salads and grilled corn on the cob. Corn on the cob can be served hot or tepid, with a variety of toppings such as honey butter, pesto, lime wedges and salt and spreadable herbed cheese (such as Rondele or Boursin).

Grilled Ham and Brie Sandwiches

12 slices pumpernickel bread
Creole mustard
1 pound thinly sliced smoked ham (Virginia ham from the deli is good)
1 pound thinly sliced Brie cheese
1/2 cup butter, room temperature (or use the stuff in the plastic tub)

Butter one side of each slice of bread. Turn six of them butter down side on the counter. Spread with mustard then layer with ham and Brie. Spread other six slices with mustard, on unbuttered side ya know. Put mustard side down on other stuff. Heat pan or griddle to medium heat and grill sandwiches. When brown to your likin', turn them over and grill again. Eat.

Grilled Hamburgers

8 hamburger patties
1 tablespoon dry mustard
1 tablespoon Worcestershire sauce
1/2 cup melted butter or margarine
Juice of 2 lemons

Combine mustard, Worcestershire, butter and lemon juice. Marinate patties for several hours before grilling

Grilled Peanut Butter and Bananas

Peanut butter
4 English muffins, sliced in half
2 medium bananas
Butter or margarine, softened

Spread peanut butter over one side of 4 slices bread; slice bananas and arrange on top. Top with remaining bread. Spread top slices with butter or margarine. Place sandwiches, margarine sides down, in skillet. Spread top slices with margarine.

Cook uncovered over medium heat until bottoms are golden brown, about 4 minutes; turn. Cook until bottoms are golden brown and peanut butter is melted, 2 to 3 minutes longer.

Grilled Quesadillas

4 tortillas
1 cup Monterey jack cheese, shredded
1 cup stemmed, coarsely chopped watercress or arugula
1 tablespoon thinly sliced red onion
1 tablespoon tomato, finely chopped
1 tablespoon garlic (optional)
1 serrano or jalapeño pepper, finely chopped
Salt and pepper to taste

Lightly oil the grill rack and place it about 4 inches above the coals.

Over medium heat, grill the tortillas for about 1 minute. Turn over and sprinkle with the remaining ingredients. Cover loosely with heavy-duty foil (or the grill hood) and cook until cheese melts (about 1 minute), checking to ensure that tortillas do not burn.

To serve, remove from grill and cut into wedges. Serve with salsa, guacamole or sour cream.

Grilled Rachel

12 large slices dark rye bread
Mayonnaise or salad dressing
2 pounds cooked turkey breast, thinly sliced
1 (16 ounce) can sauerkraut, well drained
12 slices Swiss cheese
Butter or margarine, softened

For each sandwich, use 2 slices bread, one-sixth of the turkey slices, one-third cup sauerkraut and 2 slices cheese.

Assemble sandwiches by spreading one side of each bread slice with mayonnaise. On six bread slices, layer turkey, sauerkraut and cheese. Cover with remaining bread slices, mayonnaise side down. Spread top bread slice evenly with softened butter; place buttered side down in skillet. Butter other bread slice. Cover; grill slowly on each side.

Makes 6 sandwiches.

Grilled Reuben Chicken Melts

Yields 4.

4 skinless boneless chicken breast halves
2 cups shredded red cabbage
1 1/2 cups (6 ounces) Swiss cheese, shredded
1 large onion, cut into 1/2-inch slices
1 1/4 cups Thousand Island salad dressing, divided
4 French rolls, split

Brush chicken and onion with 1/2 cup salad dressing; set aside.

Combine 1/4 cup salad dressing and cabbage; mix well; set aside.

Grill chicken over hot coals 5 to 7 minutes on each side or until no longer pink in center. Sprinkle chicken evenly with Swiss cheese during the last minute of grilling.

Grill onion 4 to 5 minutes on each side, or until browned and tender.

Grill rolls until toasted. Spread toasted sides of rolls with remaining 1/2 cup salad dressing. Place chicken on roll bottoms. Top with onion, cabbage mixture and roll tops. Serve immediately.

Grilled Salmon Burgers

1 (15 1/2) ounce) can salmon
1/4 cup uncooked oatmeal
1/2 cup corn flake crumbs
2 tablespoons mayonnaise
1/3 cup chopped onions
2 tablespoons lemon juice
1 egg
2 teaspoons horseradish

Mix well. Make into four large or six small patties. Grill over a finely meshed grill screen on the barbecue grill or broil fairly far away from the heat in a broiler for about six minutes on each side.

Serve on buns. These are delicious!

Grilled Vegetable Heros

2 large zucchini, sliced lengthwise
2 tablespoons chopped fresh basil, plus
1 large red bell pepper, quartered lengthwise and seeded
8 large basil leaves
2 Italian sandwich rolls with, split lengthwise (horizontally)
1 large firm tomato, cut into 4 slices
Salt, to taste
Freshly-ground black pepper, to taste
6 tablespoons bottled Italian salad dressing
4 thin slices Provolone cheese

Prepare grill (medium-high heat). Arrange zucchini, bell pepper and tomato on rimmed baking sheet. Whisk dressing and chopped basil in medium bowl to blend. Brush cut side of each roll with 1/2 tablespoon dressing mixture. Brush vegetables with remaining dressing mixture and sprinkle with salt and pepper.

Grill cut side of rolls until toasted, about 1 minute. Place rolls, cut-side up, on plates. Grill vegetables until tender and lightly charred, turning and brushing occasionally with any dressing mixture left on baking sheet, about 10 minutes.

Arrange warm vegetables on roll bottoms. Cover each with 2 slices cheese, 4 whole basil leaves and top of roll.

Yields: 2 servings

Grinder

French loaf, split
3 slices salami
3 slices mortadella
3 slices provolone cheese
3 slices Swiss cheese
10 rings pickled banana peppers or pepperoncini
Olive oil

Preheat oven to 350 degrees F.

Open up loaf and layer all ingredients inside. Drizzle with olive oil, then bake until warm and crispy.

Guacamole BLT

Serves 12.

1 1/2 pounds bacon
4 ripe avocados (1 1/2 pounds), pitted and peeled
Juice of 1/2 lime
Focaccia
Oven-dried tomatoes
1 to 2 heads Bibb lettuce, leaves separated, or
1/2 head Boston lettuce
3/4 cup homemade mayonnaise, or prepared

Cook bacon until browned and crisp. Transfer bacon to a paper-towel-lined pan to drain; discard fat.

Place avocadoes in a bowl with lime juice, and mash with a fork until chunky but spreadable.

Using a large serrated knife, split focaccia horizontally. Spread bottom with avocado mixture; layer with bacon, oven-dried tomatoes, and lettuce. Spread remaining focaccia with mayonnaise, and top sandwich.

Cut into 12 squares and serve.

NOTE: This is wonderful made with roasted garlic mayonnaise.

Guacamole Burger

Serves 12.

1 tablespoon Worcestershire sauce
1 tablespoon salt
1/2 tablespoon pepper
1 1/2 pounds lean ground beef
4 onions, sliced
4 tomatoes
3 California avocados, seeded, peeled and mashed
Lettuce leaves as needed
12 sesame burger buns

Combine Worcestershire, salt, pepper, and ground beef. Shape into 12 patties. Refrigerate at least 30 minutes.

Broil, grill, or pan fry to desired doneness. Serve on bun with lettuce, sliced tomatoes, and onion. Place approximately 2 ounces of California mashed avocado on top and serve.

Gyro-Style Pork Sandwich (George Foreman Grill)

I use a George Foreman grill to make this very authentic-tasting Gyro, but you can also use the oven.

1 pound boneless pork loin
4 tablespoons olive oil
1 tablespoon prepared mustard
1 teaspoon ground cumin
1/3 cup lemon juice
3 cloves garlic, minced
1 teaspoon dried oregano
1 cup sour cream
1 cucumber, peeled, seeded, shredded and drained
1/2 teaspoon garlic, crushed
1/2 teaspoon dill
2 large pita loaves, halved (or 4 small ones)
1 small red onion, peeled and thinly sliced
Lettuce and tomato slices

Cut pork crosswise into thin slices. Slice the into strips 5 x 1/2-inch.

Combine olive oil, mustard, cumin, lemon juice, minced garlic and oregano. Pour over pork slices. Cover and refrigerate for 1 to 8 hours.

Meanwhile, in small bowl stir together sour cream, cucumber, crushed garlic and dill. Cover and refrigerate.

If using the oven, preheat it to 450 degrees F. Drain marinade from pork slices and place pork in single layer in shallow pan. Roast until crisp, about 10 minutes.

If using the George Foreman grill (or similar), preheat the grill for 3 minutes. Drain the pork slices very well and place on the grill. Cook for six minutes, turning once. If your grill has the optional bun warmer, place the pitas in it to warm.

Open each pita to form a pocket. Distribute pork among each. Top each sandwich with some chilled cucumber mixture, sliced onions, lettuce and tomato slices.

Yield: 4 servings

Gyros

1 pound ground beef or lamb
2 tablespoons water
1 tablespoon lemon juice
1 teaspoon salt
1/2 teaspoon ground cumin
1/2 teaspoon dried oregano leaves
1/4 teaspoon pepper
2 cloves garlic, crushed
1 small onion, chopped
2 tablespoons vegetable oil
4 (6-inch diameter) pita breads
2 cups shredded lettuce
1/2 cup plain yogurt
1 tablespoon snipped fresh mint leaves
or 1 teaspoon dried mint leaves
1 teaspoon granulated sugar
1 small cucumber, seeded and chopped
1 medium tomato, chopped

Mix beef or lamb, water, lemon juice, salt, cumin, oregano, pepper, garlic and onion. Shape into 4 thin patties. Cook patties in oil over medium heat, turning frequently, until done, about 10 to 12 minutes.

Split each pita bread halfway around edge with a sharp knife. Separate to form pocket. Place patty in each pocket; top with lettuce.

Mix yogurt, snipped mint and sugar; stir in cucumber. Spoon onto lettuce; top with tomato.

Hamburger Salad Sandwiches

1/4 pound hamburger
1 tablespoon chopped onion
1 cup shredded lettuce
1/2 cup shredded cheese
1 large dill pickle, chopped
1/2 cup mayonnaise
1 hardboiled egg, chopped (optional)
1 teaspoon salt
1/4 teaspoon pepper

Brown hamburger with salt and pepper. Drain and cool slightly. Add all other ingredients and stir well. Use for regular bread sandwiches or as a pita filling.

Hanky Panky

1 1/2 pounds lean ground beef
1 (12 ounce) package sausage
1 teaspoon Worcestershire sauce
8 ounces Velveeta cheese

Place ground beef and sausage in a large skillet. Cook over medium high heat until evenly brown. Drain the meat and mix in Worcestershire sauce. Spread cheese over meat, allowing it to melt.

Serve warm on slices of bread.

Harley Hog Sandwich

1 (6 to 8 pound) boneless pork butt, tied
12 large round rolls

Rub
1 cup kosher salt
1 cup coarsely-ground black pepper
1 cup sweet Hungarian paprika
2 cups hickory wood chips
1 cup apple wood chips

Combine kosher salt, black pepper and paprika. Coat pork butt evenly with mixture, shaking off any excess. Soak wood chips in water 30 minutes.

Place pork butt in smoker on rack at 220 degrees F for 8 hours, with smoke going for 2 hours. Let cool slightly. Break meat apart with hands.

Hog Sauce
2 large onions, chopped
3 tablespoons vegetable oil
1 tablespoon paprika
1 tablespoon chili powder
1 tablespoon red pepper flakes
1/2 teaspoon cayenne pepper
1/2 teaspoon ground cumin
42 ounces canned tomatoes with juice
3 cups cider vinegar
1 3/4 cups catsup
1/2 cup orange juice
1/2 cup dark brown sugar, packed
1/4 cup brown mustard
1 tablespoon salt
1 tablespoon cracked black pepper

Sauté onions in oil in heavy saucepan until translucent. Add spices and cook until fragrant. Add remaining ingredients and cook until mixture is thick and coats back of spoon. Purée sauce and let cool. (Sauce can be made 2 to 3 days in advance and refrigerated.)

Combine pork and sauce (to taste) in heavy saucepan. Cook until heated through. Pile pork on roll.

Serve with French fries and cole slaw, if desired.

Hawaiian Chicken Spread

1 (12 ounce) can white chicken, drained
2/3 cup sour cream (regular or fat-free)
1/2 cup chopped pineapple, canned or fresh
1/2 cup chopped celery
1/4 cup currants or chopped raisins
1/2 teaspoon curry powder (optional)

Mix all ingredients together.

Hawaiian Ham Croissant

Serves 4.

4 ounces whipped cream cheese
8 ounces crushed pineapple, drained
4 croissants, split
8 (1/4-inch) slices ham

Combine cream cheese and pineapple in a small bowl. Spread 1 tablespoon of pineapple-cream cheese filling on each cut surface of croissants.

To assemble sandwich, layer bottom portion with ham slice, 1 tablespoon of filling, another ham slice and croissant top.

Hens in a Blanket

1 (9 ounce) package chicken breast tenders
1 (8 ounce) can refrigerated crescent rolls
Cheddar cheese slices

Preheat oven to 400 degrees F.

Unroll crescent rolls; separate into triangles. Top each triangle with a chicken tender and slice of cheese. Roll up, starting at wide end. Bake on a cookie sheet for 10 to 12 minutes, or until golden brown.

Variations
Use Swiss or pepper jack cheese, sautéed onions, peppers, etc.

Herb Burgers

2 tablespoons parsley flakes
1 tablespoon finely chopped green onion
1 teaspoon chopped chives
1/2 teaspoon dry mustard
1 clove garlic, minced
1/4 teaspoon salt
Dash of pepper
1 pound ground round

Mix all ingredients well. Form into 4 patties. Grill.

NOTE: If you are lucky enough to have fresh parsley and/or chives, use about 3 times as much.

Hoisin Garlic Burgers

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1 pound lean burger
1/4 cup bread crumbs
1/4 cup chopped green onion
3 tablespoons chopped coriander
2 tablespoons hoisin sauce
2 teaspoons minced garlic
1 teaspoon minced ginger root
1 egg
2 tablespoons water
2 tablespoons hoisin sauce
1 teaspoon sesame oil

In a bowl combine beef, bread crumbs, green onions, coriander, hoisin sauce, garlic, ginger and egg; mix well.

Makes 5 burgers.

In a small bowl whisk together water, hoisin sauce and sesame oil. Brush half of the sauce over top of burgers.

Place on greased grill and barbecue, or place on rack on baking sheet and bake for 15 minutes. Turn patties once, and brush with remaining sauce.

Horseshoe Sandwich

Frozen French fries
2 egg yolks
1/2 cup beer
2 tablespoons butter
3 cups grated sharp Cheddar or Colby cheese
1 teaspoon Worcestershire sauce
1/4 teaspoon dry mustard
1/2 teaspoon salt
Dash of cayenne pepper
2 slices bread
Cooked meat (ham, hamburger, corned beef,
chicken, bacon, shrimp, turkey, etc.)
Dash of paprika

Prepare frozen French fries according to package directions.

Meanwhile, prepare cheese sauce by first beating egg yolks and beer together.

Melt butter and cheese together over boiling water, stirring in one direction only with wooden spoon.

Add Worcestershire sauce, dry mustard, salt and cayenne pepper.

Stirring constantly, add beer/egg mixture to cheese mixture a little at a time. Keep mixture hot as you stir, but don't let it bubble.

Meanwhile, toast bread.

Meanwhile, preheat platter. Place toast on platter. Place meat atop toast. Cover meat with cheese sauce. Circle platter with French fries. Add dash of paprika.

Makes 1 serving.

Tip
Constant stirring and top-quality cheese will yield a smooth mixture

Horseshoes

4 pieces thick toast
4 hamburger patties, cooked to liking
1 bag skinny French fries, cooked
1 can Cheddar cheese soup
1/2 soup can milk
2 tablespoons Worcestershire sauce
Garlic to taste

Combine cheese soup, Worcestershire sauce and garlic and cook until smooth. Place 2 pieces of toast on a plate and put a hamburger on top of each then a layer of fries on top of that and then cover with cheese sauce.

Hot Bandanas

1 (7 ounce) jar pitted Kalamata olives, drained and sliced
1 1/2 cups diced, peeled white onion
1 pound ripe beefsteak tomatoes, chopped
1/2 pound mozzarella cheese, diced (about 1 1/2 cups)
1 cup grated Parmesan cheese
2 cloves pressed garlic
2 teaspoons salt
1/4 teaspoon pepper
2 teaspoons dried basil
1/4 cup wine vinegar
1/3 cup olive oil
10 hard rolls
3 tablespoons soft butter
3 fresh basil leaves

Mix the olives, onion, tomatoes and cheeses in a large bowl. Set aside.

Blend the garlic, salt, pepper, basil, vinegar and oil into a dressing by placing in a covered jar and shaking. Pour it over the ingredients in the bowl, and toss gently. Set aside.

Prepare each roll by cutting a shallow plug hole 2-inches in diameter out of the top, then pulling out the soft inside. Make sure you leave some bread on the bottom. The pulled-out bread can be saved to make bread crumbs later.

Melt butter, add the fresh basil leaves and allow the basil flavors to infuse into the butter. Brush some of the basil butter into the bottom of each roll. Place about 2/3 cup of the filling into each roll, then replace the plug on the top. Use aluminum foil to wrap each sandwich individually. If not cooking right away, place in the refrigerator and remove about an hour before baking. Bake at 350 degrees F for 20 to 25 minutes.

Hot Ham Sandwiches

1/2 cup (1 stick) butter or margarine
1/4 cup mustard
1 tablespoon dried onions
1 tablespoon poppy seed

Mix thoroughly and spread on buns. Add 1 or 2 slices ham and 1 slice Swiss cheese. Wrap in aluminum foil. Bake at 350 degrees F for 10 minutes.

These can be frozen, unbaked.

Makes 12 to 16 sandwiches.

Hot Sub Sandwiches

12 round Kaiser rolls
1 pound deli ham lunchmeat
1 pound hard salami lunchmeat
1 pound turkey breast lunchmeat
1 pound sliced mozzarella cheese
1/2 yellow onion, thinly sliced
1/4 cup Italian dressing
Oregano (or Italian seasoning)
12 sheets aluminum foil

Preheat oven to 350 degrees F.

Slice Kaiser rolls and lightly brush 1 teaspoon of dressing over each side. Divide the meat among 12 rolls and stack on bottom half of each roll using at least a few slices of salami per roll. Add a few onions on top of the meat, then 2 slices of cheese per roll. Sprinkle lightly with oregano or seasoning and add top of roll. Wrap each in aluminum foil making 12 flying-saucer looking wraps and pop in oven for 15 minutes. Serve warm right out of the foil.

Yield: 12 sandwiches

Hotdogs Azteca®

1 package Azteca® Flour tortillas
1 pound hot dogs
1 (15 ounce) can chili with beans
8 ounces American cheese slices

Bring tortillas to room temperature. Preheat oven to 475 degrees F.

Spread 1 heaping teaspoon of chili on each tortilla. Place slice of cheese on top of chili. Set hot dog in center of cheese. Roll up sides of tortilla and fasten with wooden picks. Bake approximately 10 minutes until cheese is melted and tortilla is crisp.

Serves 5 to 6.

NOTE: For appetizers, slice in quarters.

Island Franks

1 pound hot dogs
1 cup drained crushed pineapple
4 tablespoons yellow prepared mustard
White bread slices
Cayenne pepper (optional)

Heat hot dogs in an iron skillet, using a small amount of melted butter.

Prepare sauce by combining pineapple with mustard. Place each hot dog on a slice of bread and spoon the pineapple mixture into the split. Sprinkle with red pepper, if desired. Wrap the bread around the hot dog and secure with wooden picks.

Melt a small amount of butter in a skillet and fry the bread-wrapped hot dogs until golden brown

Italian Beef

1 (5 to 6 pound) rump roast
1 teaspoon salt
1/4 teaspoon black pepper
3 large onions, sliced
1/2 teaspoon onion salt
1/2 teaspoon oregano
1/2 teaspoon Italian seasoning
1 teaspoon monosodium glutamate
1/2 teaspoon garlic salt
1/4 teaspoon basil
1/2 teaspoon seasoned salt

Bake roast the day before serving. Place rump roast in roaster or Dutch oven half filled with water; add salt, black pepper and onions. Bake, covered, in 325 degree F oven for 3 hours. Place roast and liquid in container which can be placed in refrigerator. Store overnight.

The next day, remove fat and slice beef in very thin slices. Strain liquid and add onion salt, oregano, Italian seasoning, monosodium glutamate, garlic salt, basil and seasoned salt. Bring all ingredients to boiling point and remove from stove. Place beef slices in layers and pour sauce over each layer. Pour remaining sauce to cover meat and place in 350 degrees F oven. Bake for 30 minutes.

Serve hot on hard rolls with pepperoncini.

Yields 12 to 15 servings.

Italian Grilled Cheese

4 slices Italian bread (1 inch thick)
4 slices mozzarella or provolone
3 eggs
1/2 cup milk
3/4 teaspoon Italian seasoning
1/2 teaspoon garlic salt
2/3 cup Italian-seasoned bread crumbs

Cut a 3-inch pocket in each slice of bread; place a slice of cheese in each pocket. In a bowl, beat eggs, milk, Italian seasoning and garlic salt; soak bread for 2 minutes on each side. Coat with bread crumbs. Cook on a greased hot griddle until golden brown on both sides.

Italian Sausage and Peppers

8 Italian sausages
4 green bell peppers, quartered (or a combination
of yellow, green and red bell peppers)
1 onion, sliced

Put sausages with 1 cup of water in a frying pan over medium heat. Turn as they brown and water evaporates. Add onions and peppers. Stir, cover and cook for 10 minutes. Uncover and cook until the sausages and onions are brown.

Serve in small French bread buns.

Italian Sausage Sandwiches

I made these tonight and thought I'd share. The recipe says mild Italian sausage but I used a mix of mild and hot Italian sausage. It came in 6 inch links so I didn't have to cut it. I sautéed the pepper mix in a frying pan for convenience and cut the peppers into strips. Finally, I simmered the sausage in the marinara sauce for about 45 minutes. It turned out perfectly. Hope you guys like it too.

1 pound mild Italian sausage
1 green bell pepper
1 yellow pepper
2 onions
1 cup marinara sauce
4 (6-inch) hoagie rolls
Minced garlic
Italian seasoning
Extra-virgin olive oil

Cut sausage into six-inch links. Grill approximately 20 minutes on each side until golden brown. Set sausage aside. Cut onions and peppers into half-moon wedges and place in a large bowl. Add two tablespoons of minced garlic, 3 tablespoons of Italian seasoning and 1/2 cup of olive oil. Mix well. Place the mixture of peppers and onions on the grill and sauté until soft.

Place the sausage in the hoagie roll, top with onions and peppers, marinara sauce and Parmesan cheese.

Jalapeno Grilled Chicken Sandwiches

1/4 cup jalapeno jelly
4 boneless skinless chicken breasts
1/4 cup apple cider vinegar
1/2 teaspoon salt
1/2 teaspoon Tabasco sauce
4 hamburger buns

Melt jelly in microwave-safe bowl, stir; add apple cider vinegar, salt and Tabasco sauce. Heat one minute on HIGH; stir well. Grill or broil chicken breasts 5 to 6 minutes per side, basting often with jelly and vinegar mixture.

Serve on buns with lettuce and tomato garnish.

Josefinas (Toast with Chile Cheese)

1 (1/2 pound) slender baguette
1 cup shredded jack cheese
2 (4 ounce) cans diced green chiles
1/2 cup minced sweet onion
1/2 cup sour cream
3 cloves garlic, peeled and minced
1/4 teaspoon paprika

Cut baguette in half horizontally.

In a bowl, mix shredded cheese, chiles, onion, sour cream, garlic and paprika.

Spread mixture evenly over cut sides of baguette. Dust lightly with more paprika. Set, cheese mixture up, on a 17 x 14-inch baking sheet.

Broil 4 inches from heat until topping is puffy and lightly browned, about 6 minutes. Serve warm.

Kentucky Hot Brown Sandwiches

12 slices turkey breast
12 slices bread
12 slices bacon
12 to 36 mushroom caps
1 cup grated Parmesan cheese
1 can cream of chicken soup
1/3 cup light cream
1 teaspoon lemon juice

Add cream, Parmesan cheese and lemon juice to cream of chicken soup and heat (do not boil). Wrap mushrooms in foil and heat in 350 degree F oven. Cook bacon until crisp and drain bacon on bread slices and toast on one side.

Place bread in large baking dishes and top with turkey slices, cheese sauce and salt and pepper to taste. Cover and heat in 350 degree F oven until turkey is slightly brown. Remove and add bacon slices and other condiments if desired.

Serves 12.

Kentucky Hot Brown

The Kentucky Hot Brown originated at the Brown Hotel in Louisville early this century. There are as many versions of the dish as there are cooks who make it. This recipe is based on the one used at the old Lafayette Hotel in Lexington.

For each serving
2 pieces toast
Turkey breast slices
3 slices crisp bacon
1/3 cup Parmesan cheese
1 tablespoon butter or margarine
1 cup white sauce
Tomato half (optional)

White Sauce (for each cup)
2 tablespoons flour
2 tablespoons butter or margarine
Salt and pepper
1 cup milk

To make white sauce, melt butter or margarine. Remove from heat and add flour, salt and pepper. Blend well. Return to heat for one to two minutes. Remove from heat and add milk slowly, stirring constantly. Return to medium heat and cook, stirring constantly, until sauce thickens and begins to bubble.

Use individual oval or rectangular casserole dishes to assemble Hot Brown. (If you wish, place tomato half at one end of casserole.) Place two pieces toast in bottom of casserole (one piece may have to be cut to fit in ends of dish.) Heap turkey breast slices on toast (be sure to use "real" turkey rather than rolled, pressed or processed). Cover turkey with white sauce. Cover white sauce (and tomato half, if used) with liberal coating of grated Parmesan. Dot Parmesan with butter or margarine. Broil until butter melts and blends with Parmesan to make golden crust. Crush bacon and sprinkle on top. Serve at once.

Kentucky Hot Brown

2 tablespoons butter
4 tablespoons flour
2 cups milk
1/2 teaspoon chicken bouillon
1/2 cup shredded sharp Cheddar cheese
4 slices bread, toasted
6 ounces cooked turkey breast meat, thinly sliced
6 ounces cooked ham, thinly sliced
1 tomato, sliced
4 slices bacon, cooked until crisp
2 teaspoons Parmesan cheese
Paprika

Preheat oven to 300 degrees F. Melt butter in skillet. Stir in flour. Gradually add milk and bouillon; cook until thickened. Add cheese. Stir until cheese is melted; remove from heat.

Put toast in flat baking dish. Put turkey and ham on toast. Spoon cheese sauce over meat. Bake 10 minutes.

Top with bacon and tomato slices; bake 5 minutes more. Sprinkle with Parmesan and paprika before serving.

Serves 4.

Kraut Burgers

1 1/2 pounds ground beef
1 (20 ounce) can sauerkraut
1 teaspoon oregano
1/2 envelope onion soup mix
1 box hot roll mix

Brown ground beef. Add sauerkraut, oregano and soup mix. Divide into 8 equal portions. Set aside. Prepare roll mix and let rise 1 time.

Divide dough into 8 equal parts. Roll each portion into circle. Place 1 portion of meat in each rolled circle. Pull edges of dough together to cover meat mixture. Press edges together. Place bottom up on cookie sheet. Bake at 400 degrees F until brown, about 30 minutes.

Lamb Patties

1 1/2 pounds ground lamb
2 tablespoons minced shallots
2 tablespoons minced garlic
2 tablespoons chopped mint
2 teaspoons herb seasoning mix
2 teaspoons ground cumin
1 teaspoon ground chili powder
1 teaspoon salt
1/2 teaspoon freshly-ground black pepper
1 egg
3 tablespoons olive oil

In a mixing bowl, combine the lamb, shallots, garlic, mint, seasoning mix, cumin, chili powder, salt, pepper, and egg. Mix well. Form into 6 large patties. Fry over medium-high heat in olive oil.

Drain and serve on buns the way you would hamburgers with your favorite condiments

Lasagna on a Bun

1 pound ground beef
8 buns
1 cup spaghetti sauce
1 teaspoon garlic powder
1 teaspoon Italian seasoning
1 cup ricotta cheese
1/4 cup Parmesan cheese
1 cup shredded Cheddar Cheese
1 cup shredded mozzarella cheese

In a 9-inch skillet, brown beef for about 15 minutes, stirring occasionally.

While meat is cooking, cut top off of rolls and hollow out the center. After meat is no longer pink, drain. Add spaghetti sauce, garlic powder and Italian seasoning. Mix well and simmer until sauce is heated.

In a separate bowl, Combine ricotta cheese, Parmesan cheese and half of both the Cheddar and the mozzarella. Mix well and set aside.

Add beef mixture equally to the buns. Top the meat mixture with equal parts of the cheese mixture. Place on baking sheet and lightly cover with foil. Bake at 350 degrees F for 20 minutes.

Uncover and sprinkle with remaining Cheddar and mozzarella cheeses. Return to oven for 3 minutes or until cheese is melted.

Serve immediately.

Serves 8. Can be frozen for leftovers.

Lasagna Sandwiches

1/8 cup sour cream
1 tablespoon chopped onion
1/4 teaspoon oregano
4 slices Italian or other white bread
4 bacon strips, halved and cooked
4 slices tomato
2 (wide) slices Mozzarella cheese
2 tablespoons butter or margarine

Combine first 3 ingredients; spread on four slices of bread. Top each with four bacon pieces, two tomato slices, and a slice of cheese. Top with remaining bread.

In a skillet over medium heat, melt 2 tablespoons butter. Cook sandwiches on both sides until bread is lightly browned and cheese is melted, adding more butter if necessary.

Makes 2 servings.

Little Italy Sausage Sandwiches

1 pound sweet Italian sausage links, cut in half lengthwise
1 cup sliced onions
1 (6 ounce) can Italian tomato paste
1 cup water
2 cups mixed salad greens
Italian salad dressing, to taste
4 (6- to 7-inch) French rolls, hollowed out to leave
a 1/2-inch shell

Brown sausage with onions; drain. Add tomato paste and water, mixing well. Bring to a boil; reduce heat. Simmer for 10 minutes.

Mix salad greens and dressing. Divide sausage and greens evenly among rolls.

Lox, Bagel and Cream Cheese Sandwich

This is the way I make the sandwich!

1 bagel, split and toasted or untoasted
About 1/3 cup cream cheese, divided
Several thinly-sliced pieces lox
1 slice onion
1 slice tomato (optional)
Salt and pepper
Hot black coffee (optional)

Slather one-half of the bagel with cream cheese, more or less to your liking. Add the lox to the top of the cream cheese. Top with onion, then tomato. Sprinkle with salt and pepper. Now slather the remaining bagel half with the remaining cream cheese. Set on top of the first half. Enjoy with a cup of steaming hot black coffee!

Luncheon Loaf

Here's a quick (20 minute) Mustard Bread for 6+ people.

1 loaf (soft) Italian bread
1 (8 slice) package "REAL" Swiss cheese
8 ounces favorite mustard
1/2 cup (1 stick) real butter

Melt butter over low flame in a 1 cup Pyrex measuring cup. Just before it boils, squeeze in mustard to fill measuring cup. Stir vigorously while the butter cools and blends in smoothly.

Slice Italian bread into 10 to 12 (1-inch thick) pieces, but not completely through. Liberally brush each side of the sliced bread with 2 strokes of the mustard. Cut package of Swiss cheese in half and slide a piece between each slice of bread. Cover in foil and bake for 15 to 20 minutes or until the cheese gets soft. If you like bacon, top with 6 uncooked bacon slices before cooking.

Office parties will demand a repeat performance.

Maid-Rites

1 1/2 pounds ground beef
1 medium onion, chopped
1 can chicken broth
Salt and pepper

Crumble meat in a skillet over medium heat, then add onion. Brown meat and cook until onions begin to turn clear. Drain off fat. Meat should be very crumbly. Add broth and cook until liquid evaporates.

Serve on buns with slices of dill pickle.

Meatball Sandwiches

4 pounds lean ground beef
2 eggs
1 package dry Hidden Valley Ranch dressing
1 package finely crushed Saltine crackers

Mix all ingredients together in a large bowl, adding more cracker crumbs if mixture is too wet and more eggs if mixture is too dry.

Form mixture into meatballs slightly smaller than the size of a golf ball. Put on a cookie sheet with sides, and bake at 350 degrees F until cooked through, or approximately 20 minutes. Pour off any grease.

Place meatballs in a saucepan and cover with canned spaghetti sauce. Simmer until sauce is hot.

Serve meatballs on steak rolls and garnish with shredded mozzarella cheese.

Meatball Subs

2 to 3 pounds ground beef
1 can tomato paste
Italian seasonings (parsley, basil, rosemary, oregano)
Salt, pepper and garlic
Bread crumbs
1 egg
3 to 5 cans tomato sauce or pizza sauce
Shredded mozzarella cheese
Italian rolls

In a large bowl, beat egg and add ground beef, seasonings, tomato paste and some bread crumbs. Mix together well. Add more seasonings and bread crumbs if needed. Form mixture into bite-size meatballs and place them in a large saucepan. Cook the meatballs slowly, turning frequently so they brown evenly.

While the meatballs cook, pour the tomato sauce or pizza sauce into a crockpot or other large pot. If you're using tomato sauce, you'll need to add Italian seasonings and salt, pepper and garlic. Use enough sauce to cover the meatballs. Begin heating the sauce. When the meatballs are done, place them in the sauce. After the sauce is hot, serve on rolls with shredded mozzarella

Meatless Reuben Sandwich

1 slice rye bread
Zucchini
2 to 3 tablespoons sauerkraut
Onion
Green bell pepper
1 slice mild Cheddar or Swiss cheese

Drain sauerkraut well, placing it in a wire strainer and then pressing with the back of a spoon to force the liquid out. Cut zucchini into thin slices. Cut thin rings from the onion and green pepper.

Toast the bread. Spoon drained sauerkraut onto toasted bread. Arrange 4 or 5 zucchini slices on top, then add a few onion and green pepper rings. Top with the cheese slice. Place in a preheated oven or under the broiler until the cheese melts.

Mediterranean Grill

Makes 4 servings.

1/4 cup mayonnaise
1/4 cup grated parmesan cheese
8 (1/2-inch thick) slices Italian bread
6 ounces Fontina cheese, thinly sliced into 8 slices
1 medium tomato, thinly sliced
4 large arugula leaves
1/2 red onion, thinly sliced
1/4 cup pesto
3 tablespoons butter/margarine, melted

In bowl, blend mayo w/ parmesan; spread over one side of each bread slice, dividing evenly. On prepared side of each of 4 bread slices, layer, in order, dividing evenly, half the Fontina, all the tomato, the arugula, onion, pesto, and remaining Fontina. Top with remaining bread, mayo side down. Brush top of each with half of the melted butter.

In large skillet, grill sandwich buttered side down, over low heat. Brush tops with remaining butter; turn and cook until golden brown and cheese is melted.

Mediterranean-Style Pork on Sourdough

1 (6 to 7 pound) boneless pork loin or
1 (3 pound) pork tenderloin
2 red onions, thinly sliced
12 sourdough rolls, split
2 heads frisee

Marinade
4 cloves garlic, minced
2 tablespoons fresh rosemary, minced
2 tablespoons olive oil
1/2 teaspoon cracked black pepper

Combine marinade ingredients. Marinate pork 2 to 4 hours. Grill or roast pork until medium. Let rest 10 to 15 minutes before slicing thinly.

Tapenade
1/2 pound sun-dried tomatoes, rehydrated
3 cloves garlic
6 tablespoons olive oil
3 tablespoons Balsamic vinegar
Salt and pepper, to taste

Blend all Tapenade ingredients in food processor.

Grill or sauté onions. Spread both sides of toasted or grilled rolls with tapenade. Layer pork on bottom halves of rolls. Top with onion and frisee.

Mexican Beef Sandwiches

1 (3 pound) boneless beef roast
1/2 cup chopped onion
2 teaspoons fresh garlic, minced
1 (16 ounce) jar picante sauce or salsa
4 teaspoons chili powder
1 teaspoon granulated sugar
1/4 teaspoon cayenne pepper or hot pepper sauce
12 hamburger buns

Heat oven to 325 degrees F. In Dutch oven place roast. Sprinkle with onions and garlic. Cover; bake 2 1/2 to 3 hours until meat is tender and shreds easily.

Remove roast from pan; cool slightly. Set pan and drippings aside.

Shred roast with fork, removing any fat. place roast and all ingredients except buns in pan with drippings. Cook over medium heat, stirring occasionally until beef mixture is heated through. Serve on buns.

Mexican BLT

Makes 6.

12 slices bacon, preferably peppered bacon
12 slices sourdough bread
6 leaves leaf lettuce
1 tomato, sliced
1 red onion, sliced
3/4 pound sliced turkey breast Guacamole
2 small avocados, peeled and pitted
1/4 onion, chopped
1 tablespoon chopped cilantro
Juice of 1 lime
Salt and pepper to taste

Picante Mayonnaise
1 cup mayonnaise
1/4 cup picante sauce

First prepare the guacamole by mashing the avocados and adding the remaining ingredients and mixing well.

Next prepare the Picante Mayonnaise by combining the mayonnaise and picante sauce.

Fry the bacon until crisp and drain on paper towels.

To assemble the sandwiches, spread the guacamole on 6 slices of the bread and the picante mayonnaise on the other 6 slices. Place layers of onion, lettuce, tomato, bacon, and turkey on the pieces of bread spread with guacamole and top with the other bread. Slice and serve.

Mexican Rarebit

3 tablespoons chopped green bell pepper
1 tablespoon butter
1/2 cup canned tomatoes, drained and chopped
1 (8 ounce) can whole kernel corn
2 tablespoons diced canned green chiles
1/4 teaspoon salt
1 pound sharp Cheddar or Monterey jack
1/4 cup bread crumbs
1 egg, lightly beaten
Sliced pimento
Minced parsley

In the top of a double boiler, sauté green pepper in butter until tender. Place over hot water and add tomatoes, corn, chiles, salt and cheese. Stir until well blended and cheese is melted. Blend in crumbs and egg. Cook and stir until mixture is thickened.

Put into a chafing dish, garnish with sliced pimento and minced parsley, and serve over toast.

Mile High Shrimp Sandwiches

1 large carrot, julienned
1/4 cup julienned red onion
2 teaspoons fresh lemon juice
2 teaspoons light brown sugar
1/2 teaspoon grated fresh ginger
1 ripe avocado
1 package alfalfa sprouts
1 1/2 pounds cooked or grilled medium shrimp, peeled, deveined
6 large slices sourdough bread, lightly toasted
Juice of 1 lime
Pinch of cayenne pepper
Coarse or kosher salt
Blue cheese dressing

Blanch the carrots in rapidly boiling, salted water for about 30 seconds, or until the color is set, but the carrots are still very crisp. Drain well and cool under cold, running water. Pat dry.

Combine the carrots, onion, lemon juice, brown sugar, ginger and cayenne in a small bowl and toss to mix. Season with salt and additional cayenne, as desired. Set aside. (This can be made earlier, covered and refrigerated.)

Halve the avocado, holding the pit half in the palm of your hand. Whack the sharp side of a kitchen knife in the pit, twist slightly and pull out the pit. Pull off strips of peel from each half or scoop out avocado flesh into a small bowl. Mash with a fork, leaving some texture and adding the lime juice and salt to taste.

Lay out sourdough toast on a work surface. Spread the mashed avocado mixture on top of the slices. Lightly mound some sprouts on top; sprinkle with the carrot salad. Arrange shrimp on top and generously drizzle with blue cheese dressing.

Serves 6.

Monte Cristo

6 ounces smoked cooked ham
4 (4-inch square) slices Swiss cheese
4 slices turkey breast
8 slices bread
Oil (for frying)
Confectioners' sugar
Raspberry jam
Wooden picks

Layer 2 slices ham, 1 slice cheese and 1 slice turkey on each of 4 slices of bread.. Top with remaining bread slices. Press sandwich firmly together; cut into quarters. Secure with wooden picks. Heat oil to 375 degrees F in heavy 3-quart saucepan or deep fat fryer. Prepare Batter.

Batter
1 1/2 cups flour
2 teaspoons baking powder
1/4 teaspoon salt
2 eggs
1 1/2 cups milk

To prepare batter, combine flour, baking powder and salt in medium bowl. Beat eggs and milk; stir into flour mixture until smooth. Dip each sandwich in batter to coat well. Fry 3 minutes or until golden brown on both sides. Drain on paper towels. Remove wooden picks. Sprinkle with sugar.

Serve with jam.

Makes 4 servings.

Mozzarella Basil Melt

6 slices sourdough sandwich bread
1 tablespoon olive oil
15 fresh basil leaves
2 firm-ripe tomatoes, sliced 1/4-inch thick
4 ounces fresh mozzarella cheese, sliced 1/4-inch thick
Salt and pepper, to taste

Brush one side of each bread slice with olive oil. Place three slices, oil side down, on a 10 x 15-inch baking sheet and layer evenly with basil leaves, tomato slices and mozzarella slices. Sprinkle with salt and pepper. Top with remaining bread slices, oil side up. Broil sandwiches 6 inches from heat, turning once, until bread is golden brown and cheese is melted, 2 to 3 minutes total. Serve immediately.

Muffuletta Sandwiches

In New Orleans the two best Muffulettas, bar none, can be had at Central Grocery or at Napoleon House on Chartres Street.

Muffuletta Bread
1 cup warm water (110 degrees F)
1 tablespoon granulated sugar
1 envelope active dry yeast
About 3 cups bread flour
1 1/2 teaspoons salt
2 tablespoons vegetable shortening
Sesame seeds

In a 2-cup glass measuring cup, combine water and sugar. Stir in yeast. Let stand until foamy, 5 to 10 minutes.

In a food processor fitted with the steel blade, combine 3 cups flour, salt and shortening. Add yeast mixture. Process until dough forms a ball, about 5 seconds. Stop machine; check consistency of dough. It should be smooth and satiny. If dough is too dry, add more warm water, 1 tablespoon at a time, processing just until blended. If dough is too sticky, add more flour, 1 or 2 tablespoons at a time, processing just until blended. Process 20 seconds to knead.

Lightly oil a large bowl, swirling to coat bottom and sides. Place dough in oiled bowl; turn to coat all sides. Cover bowl with plastic wrap. Let rise in a warm, draft-free place until doubled in bulk, about 1 1/2 hours.

Lightly grease a baking sheet. When dough has doubled in bulk, punch down dough; turn out onto a lightly floured surface. Form dough into a round loaf about 10 inches in diameter; place on greased baking sheet. Sprinkle top of loaf with sesame seeds; press seeds gently into surface of loaf. Cover very loosely with plastic wrap; let rise until almost doubled in bulk, 1 hour.

Place rack in center of oven. Preheat oven to 425 degrees F. Remove plastic wrap. Bake loaf in center of preheated oven 10 minutes. Reduce heat to 375 degrees F; bake 25 minutes. The loaf is done when it sounds hollow when tapped on bottom. Cool completely on a rack before slicing. Makes 1 loaf.

Olive Salad
1 (32 ounce) jar pimento-stuffed green
olives, chopped

2 cups pitted ripe olives, chopped
1 1/2 cups chopped pickled cocktail olives
2 celery stalks, finely chopped
2 cups blanched chopped cauliflower
1/4 cup minced garlic
2 medium carrots, peeled and minced
2 teaspoons dried leaf oregano
1 tablespoon minced flat-leaf parsley
2/3 cup red wine vinegar
1/4 cup olive oil

Combine all ingredients in a large bowl and stir to blend well. Store in jars with tight-fitting lids in the refrigerator. Makes about 3 quarts.

Not only can you use this as a dressing for Muffuletta Sandwich, it also makes a delicious addition to tossed green salads, pizzas, and is a great relish to spread on crackers.

Muffuletta Sandwich
1 (10-inch) Muffuletta Bread loaf
3 ounces honey ham, thinly sliced
3 ounces Mortadella with pistachios, thinly sliced
3 ounces Genoa salami, very thinly sliced
1 heaping cup Olive Salad
5 slices Provolone cheese

Preheat oven to 350 degrees F.

Cut bread in half crosswise to form a sandwich bun. Layer the honey ham on the bottom of the loaf. Next add the Mortadella, then the salami. Spread the Olive Salad over the meats evenly. Top with the slices of Provolone cheese and place the top on the sandwich. Press down to compress slightly. Wrap the sandwich in foil and bake for 20 minutes, or until the cheese has begun to melt into the Olive Salad.

Slice sandwich into 4 quarters. Use wooden picks to secure layers, if desired; remove picks before eating.

Makes 1 to 4 servings, depending on appetite!

Navajo Tacos

2 cups unbleached flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup evaporated milk
About 3/4 cup water

Mix dry ingredients with fingers. Stir in water with a fork. Knead and divide into 6 parts. Pat into 4 (8-inch) circles 1/4 inch thick. Fry in oil heated to 365 degrees F until brown.

Spread each taco with refried beans, lettuce, tomato, scallion, cheese, avocado, sour cream and taco sauce or salsa.

Makes 4.

To use for a dessert, spread with butter and honey or confectioners' sugar.

New York Deli Sandwich

3 ounces sliced pastrami
2 slices pumpernickel bread
2 ounces Dijon mustard
Dill pickle slices
Yellow onion slices
2 ounces sweet cole slaw

Spread Dijon mustard on both slices of pumpernickel bread. Add pastrami and top with dill pickle, yellow onion and cole slaw.

Old Time Sloppy Joes

1 pound ground beef
1 can chicken gumbo soup
1 tablespoon mustard
1 tablespoon catsup

Brown ground beef. Add soup, mustard and catsup. Simmer slowly until meat is tender

Onion Crunch Burgers

1 1/2 pounds ground beef
1 (2.8 ounce) can French fried onion
3/4 teaspoon salt
1/4 teaspoon pepper
Rolls

With fork, gently mix beef, 1/2 cup of the French-fried onions, salt and pepper. Shape into 6 burgers. Grill or broil 10 minutes or until no longer pink in center, turning once.

Serve on rolls and top with remaining French-fried onions

Open Face Avocado Sandwiches

1 package shredded frozen hash browns
1 large avocado, peeled and sliced
Shredded Cheddar cheese
3 tablespoons oil
Salt and pepper to taste
1 large tomato

Fry hash browns in hot oil until browned. Season with salt and pepper. Remove from skillet and place on broiler pan. Make layers of tomato and avocado strips on each potato patty. Top with cheese then place under broiler for 3-4 minutes or until cheese melts. Cut each in half.

Serves 4.

Open-Face Cucumber Sandwiches

3 cucumbers, peeled, seeded and sliced thin
8 ounces cream cheese, softened
1 envelope Hidden Valley Ranch dressing mix
1/2 cup mayonnaise
1/4 cup sour cream
1 loaf cocktail rye bread
Fresh dill weed for garnish

Place cream cheese, dressing mix, mayonnaise and sour cream in a medium bowl and mix together until well blended. Chill at least 1 hour for flavors to blend.

Spread each bread slice with a teaspoon of the mixture and top with a cucumber slice. Sprinkle with dill weed and arrange on a platter.

Open Face Pineapple Sandwich

2 slices white or wheat bread
Peanut butter
3 slices pineapple from a can
2 slices American cheese

Toast bread in the toaster until medium brown. Spread each with peanut butter to taste and place on a cookie sheet or in a baking pan. Top each with 1 1/2 slices of pineapple, which has been drained on a paper towel to remove excess juice. Top each with a slice of cheese. Place under the broiler just until cheese melts.

Makes 2 open-face sandwiches.

Open-Face Steak Sandwich with Mushroom Sauce

1 pound beef round tip (sandwich) steak or
sirloin tip steak sliced thin 1/8- to 1/4-inch thick
Salt and pepper
1 teaspoon dried thyme
1 tablespoon olive or vegetable oil
2 cloves garlic, minced
1/2 pound sliced shiitake mushrooms, stems removed
or sliced white domestic mushrooms
1/4 cup dry red wine
1/2 cup prepared beef gravy
1/2 loaf French bread, split and toasted

Sprinkle meat with salt and pepper and 1/2 of the thyme. Sauté meat (using half of the oil) until browned and medium rare, about 30 to 45 seconds per side. Cook in batches and do not overcrowd pan so meat fries rather than steams.

In a large non-stick skillet, heat remaining oil over medium high heat. Add garlic and cook for one minute. Add mushrooms and cook, stirring until tender, about 3 to 5 minutes. Pour in wine and bring to a boil for one minute. Season with salt and pepper and remaining thyme. Add prepared gravy and stir until mixture is heated. Arrange meat on bread and top with mushroom sauce

Open-Face Bacon-Mushroom Melt

8 strips turkey bacon or pork bacon, halved
4 slices light whole wheat bread, toasted
2 tablespoons mayonnaise
4 mushrooms (4 ounces), thinly sliced
1/8 teaspoon salt
1/4 teaspoon black pepper
4 slices tomato
1/2 pound Muenster cheese, sliced
1 cup alfalfa or other sprouts (optional)

Place a broiler rack farthest from the heat source, and preheat the broiler (or a toaster oven).

Arrange the bacon in a large skillet, and cook over low heat until crisp, turning occasionally, 5 to 8 minutes. Drain on a paper towel-lined plate.

Spread the bread with the mayonnaise, and place on a baking sheet. Top with the mushrooms, and season with the salt and pepper. Arrange the tomato over the mushrooms. Cover with the bacon, and top with the slices of cheese.

Broil until the cheese melts. Top with the sprouts, if desired.

Makes 4 servings.

Open-Face Pizza Sandwiches

2 cups biscuit mix
1/2 cup cold water
1 pound ground beef
1/2 cup grated Parmesan cheese
1/4 cup chopped onion
2 tablespoons chopped green bell pepper
1 teaspoon salt
1 teaspoon dried oregano leaves
1/8 teaspoon pepper
12 ounces tomato paste
2 to 3 tomatoes, thinly sliced
8 slices mozzarella cheese, each
about 4 inches square, cut
diagonally into halves

Preheat oven to 450 degrees F.

Grease cookie sheet. Mix biscuit mix and water until soft dough forms; beat vigorously 20 strokes. Divide dough into halves. Pat each half into a 16 x 4-inch rectangle on a cookie sheet with floured hands. Bake until light brown, 8 to 10 minutes.

Reduce oven temperature to 350 degrees F.

Mix ground beef, Parmesan cheese, onion, green pepper, salt, oregano, pepper and tomato paste; spread over rectangles. Bake until beef is done, 20 to 25 minutes.

Arrange tomatoes down center of each rectangle, overlapping edges; layer mozzarella cheese slices over tomatoes. Bake until cheese is melted, about 5 minutes longer.

Serves 6.

Open-Faced Vegetable Sandwich

2 cans crescent rolls
16 ounces cream cheese
1 cup mayonnaise
1 package dry Ranch dressing
Vegetables, chopped

Unroll and place crescent rolls flat in jellyroll pan. Pinch edges together and bake according to directions. Let cool.

Mix cream cheese, mayonnaise and Ranch dressing and spread on cooked rolls. Chop 5 vegetables (broccoli, cauliflower, squash, cucumbers, carrots, etc.) and press into cream cheese mixture. Garnish with olive slices and slice in squares. Refrigerate for at least 2 hours before serving.

Keep refrigerated.

Orange-Marinated Pork Sandwiches

1 (1 pound) boneless pork tenderloin
4 (1-inch) thick slices Italian bread, toasted
4 scallions, chopped
3 tablespoons chopped fresh cilantro

Sauce
1/2 cup apricot or mango chutney
2 tablespoons Madeira wine
1 1/2 teaspoons mustard
1 to 2 cloves garlic, minced
1/4 teaspoon black pepper

Combine sauce ingredients in a small bowl. Cover and refrigerate until needed.

Marinade
1/2 cup orange juice
1/4 cup Madeira wine
1 1/2 teaspoons grated orange peel
1/2 teaspoon grated ginger root

Place pork loin in a shallow dish. In a mall bowl, combine marinade ingredients and pour over pork; turn to coat. Cover and refrigerate 8 to 24 hours.

Remove pork from marinade. Grill or roast in oven at 350 degrees F for 45 minutes, or until meat thermometer registers 160 degrees F, basting occasionally with marinade. Let stand 5 to 10 minutes.

Thinly slice pork and place on bread slice. Top with sauce. Sprinkle with onion and cilantro.

Original Coney Island Hot Dogs

8 frankfurters
1/3 cup sweet pickle relish
2 tablespoons sweet pickle liquid
1 tablespoon melted margarine
1 teaspoon prepared mustard
1/8 teaspoon pepper
1/8 teaspoon onion salt
1/8 teaspoon garlic salt
8 frankfurter rolls

Cut slits into frankfurters lengthwise almost all the way through. Fill with pickle relish; fasten with wooden picks.

Combine remaining ingredients, except rolls, and mix well. Brush frankfurters with pickle mixture. Broil or cook on outdoor grill 5 to 7 minutes, brushing frequently with mixture.

Serve in rolls.

Original Philadelphia Cheese Steak Sandwich

1 (24 ounce) thinly-sliced rib eye or eye roll steak
6 tablespoons soy bean oil
Cheese (Cheez Whiz® is recommended), American
or provolone
4 crusty Italian rolls
1 large Spanish onion
Sweet green and red peppers, sautéed in oil (optional)
Mushrooms, sautéed in oil (optional)

Heat a cast iron skillet or nonstick pan over medium heat. Add 3 tablespoons of the oil to the pan and sauté the onions to desired doneness. Remove the onions. Ad remaining oil and sauté the slices of meat quickly on both sides.

Melt the Cheez Whiz in a double boiler or in the microwave. Place 6 ounces of the meat onto each roll. Add onions, and pour the Cheez Whiz over the top. Garnish with hot fried sweet peppers, mushrooms and catsup.

Original Ranch® Cheeseburgers

1 packet/1 ounce Hidden Valley®
Seasoning & Salad Dressing Mix
1 pound ground beef
1 cup shredded Cheddar cheese
4 hamburger buns

Combine seasoning & salad dressing mix with beef and cheese. Shape into 4 patties; cook thoroughly, until meat is no longer pink in the center. Toast buns before serving, if desired.

Servings: 4

Caramelized Onions
1/4 cup olive oil for frying onions
6 cup thinly sliced onions (approximately 3 pound)
6 garlic cloves
3 tablespoons fresh thyme or 1 tablespoon dried thyme
1 bay leaf
Salt and pepper

Heat olive oil and add onions, garlic, thyme, and bay leaf. Cook, stirring occasionally, until most of the moisture has evaporated and the mixture is very soft, almost smooth, and caramelized. This takes about 45 minutes. Discard the bay leaf and season with salt and pepper.

Oven "Pit" Barbecue

1 (5 pound) boneless chuck roast

Marinade
1 (16 ounce) can whole, peeled tomatoes
1 tablespoon hot chile salsa
3/4 teaspoon garlic salt
1 teaspoon ground pepper
1 large onion, chopped
1 cup celery chopped
1 (4 ounce) can chopped green chiles
1/2 teaspoon salt

Combine marinade ingredients and pour over the roast. Cover and refrigerate overnight. Bake at 275 degrees F for a maximum of 10 hours. The meat will shred very easily.

Excellent for burritos or served on onion rolls.

Makes approximately 25 sandwiches.

Oyster Loaf (La Mediatrice)

This was popular throughout America in the 19th century. In the Vieux Carre of New Orleans it was known as "the mediator." It was the one thing a man felt might effectively stand between his enraged wife and himself when he came home after spending an evening carousing in the saloons of the French Quarter. He would buy the oyster loaf for pennies, just before going home, in the French market.

Cut the tops off small French rolls and scoop out most of the center. Brush the cut side of the tops and the hollowed-out center with melted butter. Place both tops and rolls in a 425 degree F oven until toasted to a very light brown.

Meanwhile, sauté the oysters in hot butter until they plump up and the edges curl. Add salt, pepper, 2 or 3 drops Tabasco Sauce and a little hot cream, if desired. Fill the hot rolls and cover with crusty tops. Use about 3 oysters to one roll. Serve hot.

Oyster Po'Boy Sandwiches

1 unsliced loaf French bread
Unsalted butter
2 dozen oysters, fried in 1 cup cornmeal with 1/4 teaspoon salt,
1/4 teaspoon cayenne pepper and 1 teaspoon baking powder added
Pickle slices, dill or sour

Slice the French bread in half lengthwise. Scoop out the inside of the bottom half and toast the shell. Butter inside generously and keep warm.

Fry oysters as directed in this recipe; drain. Place in the bread shell. Top with the pickle slices.

Place the top back on the loaf and warm the loaf in the oven.

Slice into 4 servings.

Pan Fried Grouper on a Bun

1 (3/4 pound) grouper fillet*
1 cup buttermilk
1 cup all-purpose flour
Salt
Freshly-ground black pepper
1/2 teaspoon paprika
2 tablespoons unsalted butter
2 tablespoons vegetable oil
4 soft multi-grain or plain buns, halved
1/2 cup tartar sauce
Lettuce and ripe tomato slices

Lay the grouper on a flat surface and remove any little bones with tweezers. Going with the grain, carefully cut the fish on the diagonal into 4 smaller fillets. Place the buttermilk in a shallow dish.

Combine the flour, paprika, salt and pepper in a second shallow dish. Dip the fillets into the buttermilk and then dredge in the seasoned flour, shaking off excess.

Heat butter and oil in a large, nonstick skillet over medium heat. Cook fillets one or two at a time, depending on size of the skillet, until golden brown and cooked through, about 3 minutes per side. Add more butter and oil to the pan if necessary.

While the fish is cooking, spread both sides of each bun with 1 tablespoon tartar sauce. Place a grouper fillet on the bottom half of each bun, top with lettuce and tomato, if desired, and cover with the top of the bun. Serve immediately.

* If grouper is not available, use snapper or sea bass.

Pan Full of Burgers

2 pounds ground beef
1 cup soft bread crumbs
1/2 cup chopped onion
1 egg
Salt and pepper

Have ready 8 tomato slices and 8 hamburger buns. Combine meat, bread crumbs, onion, egg, salt and pepper. Mix lightly. Place meat mixture on a cookie sheet (with an edge so it doesn't spill over). Press to within 1 inch of edge of pan. Bake at 350 degrees F for 20 minutes. Drain excess fat. Top with 8 cheese slices and tomato slices. Bake until cheese melts. Cut into squares.

Serve on buns.

Peppered Steak Sandwiches

Serves 4.

2 (3/4 pound) boneless strip steaks
Cracked black pepper
1 baguette
Olive oil
1 clove garlic
Salt
1/4 pound Roquefort cheese
Caramelized onions
1 sprig fresh rosemary

Trim excess fat from steaks. Dry them well, coat all sides with cracked pepper, and refrigerate until needed.

Split baguette in half lengthwise. Toast in the oven until golden brown. Drizzle with olive oil, and rub lightly with garlic clove.

Heat a cast iron skillet over high heat, and sear the steaks on both sides. Turn heat down to medium, and cook to desired doneness, about 3 to 4 minutes per side for medium rare. Sprinkle with salt, and let steaks sit for 5 minutes.

Cut toasted baguette into four equal pieces.

Make four sandwiches, placing thinly sliced steak atop slices of Roquefort, then sprinkling with caramelized onions and rosemary. Serve immediately.

Philly Cheese Meatball Sandwiches

2 teaspoons vegetable oil
1 green bell pepper, cut into strips
1 small onion, cut into thin wedges
1 (18 ounce) package frozen, fully cooked meatballs (about 35 meatballs)
6 hoagie rolls, split and warmed
3/4 cup low-fat pasteurized process cheese spread sauce, heated

Heat oil in a large nonstick skillet over medium heat until hot. Add bell pepper and onion. Cook and stir 3 minutes. Add meatballs. Cover and cook 13 to 14 minutes, or until meatballs are heated through and vegetables are tender, stirring occasionally.

Spoon meatball mixture into rolls and drizzle with cheese sauce.

Makes 6 sandwiches.

Pigs in a Blanket

2 cups Bisquick®
1/2 cup cold milk
12 hot dogs
2 tablespoons melted butter

Stir Bisquick® and milk together. Knead on a floured surface and pat into a 12-inch square. Cut into 12 (4 x 3-inch) pieces. Wrap each rectangle around a hotdog. Pinch to seal. Brush with melted butter. Bake at 325 degrees F for 10 minutes.

Pimento Cheese Spread

This makes nice sandwiches and is good for party appetizers when spread on rounds of rye bread or wheat crackers.

2 1/2 cups sharp Cheddar cheese, shredded
1 (4 ounce) can pimentos, mashed with
a fork, plus the liquid
1 teaspoon garlic salt
1/2 cup salad dressing

Mix all ingredients together. Let mixture stand until it warms to room temperature, then beat at high speed with electric mixer until it is smooth and creamy.

Yields 2 cups.

Pineapple Bagel Sandwich

2 eggs or whole wheat bagels, cut in half
4 tablespoons lite or regular cream cheese
2 (1 ounce) slices Canadian bacon or ham
4 slices red onion
1 (8 ounce) can pineapple slices, drained

Spread 2 tablespoons cream cheese on bottom half of bagel. Top with Canadian bacon slice and 2 slices each red onion and pineapple; place remaining bagel half on top. Repeat with remaining bagel.

Serve with orange wedges and strawberries, if desired

Pita Bread Sandwiches

3 cups beef, chopped and cooked
1 (12 ounce) can Chinese vegetables, drained
Italian salad dressing
6 individual-size pita breads

Open the 6 pita bread carefully, leaving bottom parts joined. Stuff with beef mixed with Chinese vegetables. Shake Italian dressing into each sandwich. Warm in oven at 325 degrees F for 15 minutes.

Pizza Burgers

1 pound ground beef
8 English muffins
1 (14 ounce) jar pizza sauce
8 ounces mozzarella cheese, shredded
1 (4 ounce) can mushrooms (optional)
Pepperoni, olives, sausage, onions

Brown ground beef. Open buns and place them on a cookie sheet, cut-side up. Spread pizza sauce on muffins and top with ground beef. Top with cheese. Add optional toppings if desired. Put into broiler until the cheese melts.

Yields 8 burgers.

Pizza Burgers

1 cup pizza sauce
1 pound ground beef
1/2 pound Italian sausage
1/4 cup diced green onion
1/4 cup diced green bell pepper
1 cup diced tomato
1 small can sliced olives, drained
4 slices cheese
Grated Parmesan cheese
4 hamburger buns
Butter or margarine

Mix ground beef and sausage together and from into 4 patties. Fry in preheated skillet until done.

Meanwhile, dice vegetables and toss together with olives.

Butter buns and toast under broiler.

Place buns on individual dinner plates open face. Place cooked patties overlapping both halves of buns. Place one slice of cheese on each patty. Pour 1/4 cup of pizza sauce over each. Serve vegetables and Parmesan cheese distributed over top.

Pocket Sandwiches

1/2 pound Italian sausage, sliced
1 onion, chopped
1 clove garlic, minced
1 cup sliced mushrooms
1 cup diced green bell pepper
1/2 cup diced celery
Pepper
6 pita breads
1 cup shredded Monterey jack cheese

Sauté sausage in large skillet until browned.

Drain off all but 2 tablespoons fat and add onion, garlic, mushrooms, green pepper and celery. Sauté until vegetables are tender and sausage is done. Season to taste with pepper.

Cut pita breads in halves crosswise. Open pockets and stuff with sausage filling. Sprinkle filling with cheese. Fit sandwiches snugly upright in baking pan and bake at 400 degrees F for 10 minutes or until cheese begins to melt. Serve at once.

NOTE: Instead of sausage, use diced cooked chicken, turkey, shellfish, or any leftover cooked meat and sauté in 2 tablespoons of oil instead of sausage fat.

Pork Barbecue

1 (5 pound) pork loin
5 tablespoons brown sugar
1 tablespoon vinegar
2 tablespoons Worcestershire sauce
2 teaspoons salt
1 teaspoon pepper
1 teaspoon chili powder
1 (22 ounce) bottle catsup
1 onion
2 cups pork broth
1 cup water

Preheat oven to 350 degrees F. Place pork loin in a shallow baking pan, fat side up. Roast 3 hours, or until the temperature at the center of the pork is 160 degrees F. (If desired, roast a little longer to ensure it is very well done.)

Drain pork well. Chop into bite-size pieces with a large knife.

In a large saucepan or Dutch oven, combine remaining ingredients. Bring to a simmer over medium heat. Add chopped pork; simmer 10 to 15 minutes.

Per serving: 188 calories, 6 g fat, 47 mg cholesterol, 13 g carbohydrates, 1 g fiber, 21 g protein, 775 mg sodium

Pork Burger

1 pound ground pork
1 teaspoon ground black pepper
1 clove garlic, minced
1/4 teaspoon salt

Mix together ground pork and seasonings; shape into 4 burgers about 3/4-inch thick. Heat nonstick skillet over medium heat. Place pork patties in skillet and cook for 5 minutes. Turn and cook for 5 more minutes. Serve on sandwich buns and add one of the following toppings, if desired.

BLT Burgers
Top pork burgers with Canadian-style bacon, lettuce leaves and tomato slices. Place on toasted sandwich buns.

Pizza Burgers
Top pork burgers with pizza sauce, sliced pepperoni, mushrooms and a slice of mozzarella cheese.

Taco Burgers
Top pork burgers with taco sauce, chopped tomato, shredded lettuce and Cheddar cheese.

Pork Pull Sandwiches

1 (5 pound) pork butt
Salt and freshly-ground pepper, to taste

Season pork with salt and pepper. Smoke over hickory at 225 degrees F to 250 degrees F for 8 to 10 hours.

Let pork cool slightly. Pull the meat apart with a fork. Chop it up slightly and pour marinade over it. Allow it to rest for 1 hour. Mix the meat up thoroughly. Put cole slaw on a soft white roll, then add pork pull. Cover with top of roll.

Marinade
1 quart cider vinegar
3 chipotles, chopped
4 garlic cloves, minced
2 tablespoons black pepper
2 tablespoons salt

Mix all together and let stand overnight.

Portobello Burgers with Red Pepper Mayonnaise

1/2 cup prepared mayonnaise
1/4 cup canned, roasted red peppers, drained
well and patted dry with paper towels
1 teaspoon minced garlic
Salt and pepper
4 portobello mushrooms, stems removed, wiped
clean with a damp cloth or paper towel
1/4 cup prepared Italian salad dressing
8 (1-inch-thick) slices sourdough or French bread
Butter, olive oil or olive oil cooking spray
4 slices provolone cheese
4 slices ripe, fresh tomato
4 romaine lettuce leaves, washed and dried
Heat grill or broiler to high. While grill is heating, prepare red pepper mayonnaise by pureeing mayonnaise, red peppers and garlic in a food processor or blender. Season with salt and pepper to taste and refrigerate, covered, until ready to serve.

Place cleaned mushrooms on a plate and brush both sides with salad dressing. Grill mushrooms for about 4 to 5 minutes a side. Brush both sides of bread slices with butter or olive oil, or spray lightly with olive oil cooking spray, and grill until golden, about 1 minute per side.

Place a grilled mushroom on top of a slice of grilled bread, top with some red pepper mayonnaise, a slice of provolone cheese, a tomato and a piece of lettuce. Top with another piece of bread and repeat procedure to make remaining sandwiches. Makes 4 servings.

NOTE: Burgers can be broiled in oven, about 4 inches from broiler, for 4 to 5 minutes per side. Toast bread in oven or toaster oven until golden brown on both sides.

Portobella Fajitas

1 package fajita-size flour tacos
1 green bell pepper
1 red or yellow bell pepper
1 large portabella mushroom
1 large onion
1 large tomato
1 head lettuce
Pinch of garlic
1/2 cup grated cheese
1 can chopped black olives
1 tablespoon Worcestershire sauce
Red cooking wine
Salt and pepper
Salsa

Cut mushroom, peppers and onions into strips. Spray sauté pan with cooking spray and put on medium heat. Add garlic, onion, mushroom and peppers to pan. Add dash of Tabasco, enough cooking wine to cover bottom of pan, and Worcestershire sauce. Sauté until tender.

While vegetables are cooking, warm tortillas in microwave or on top of stove. Set out tomatoes, cheese, salsa, shredded lettuce. Fill each tortilla with a serving of veggies. Add tomatoes and olives. Roll tortilla up; top with cheese and salsa and shredded lettuce.

Portobello Reubens

(Preparation 10 minutes, cooking time 15 minutes)

2 tablespoons olive oil
1 1/2 pounds portobello mushroom caps, sliced (about 6 cups)
8 slices deli-style rye bread with seeds, toasted
1/4 cup prepared Russian dressing
4 slices Swiss cheese (about 4 ounces)
1 cup prepared coleslaw
4 thin slices red onion

Preheat broiler to 375 degrees F.

In a large skillet (preferably nonstick), over medium-high heat, heat oil until hot. Add portobellos; cover and cook until they begin to release liquid, about 5 minutes; uncover and cook until tender and liquid evaporates, about 5 minutes longer; drain on paper towels, pressing excess moisture from mushrooms.

Arrange bread slices on a rimmed baking sheet; toast on both sides, about 2 minutes. Lower oven heat to 375 degrees F.

Spread warm toast on one side, with dressing, dividing evenly. Arrange mushrooms on half of the toast slices; top each with a slice of cheese folded in half; bake just until cheese melts, about 2 minutes. Top each sandwich with 1/4 cup coleslaw and an onion slice; cover with remaining toast.

Makes 4 sandwiches.

Pulled Pork with Root Beer Barbecue Sauce

1 (2 1/2 to 3 pound) pork sirloin roast
1/2 teaspoon salt
1/2 teaspoon pepper
1 tablespoon vegetable oil
2 medium onions, cut into thin wedges
1 cup root beer
2 tablespoons minced garlic
3 cups root beer (two 12 ounce cans or bottles)
1 cup bottled chili sauce
1/4 teaspoon root beer concentrate (optional)
Several dashes hot pepper sauce (optional)
8 to 10 hamburger buns, split
Lettuce leaves (optional)
Tomato slices (optional)

Trim fat from meat. If necessary, cut roast to fit into crockery cooker. Sprinkle meat with the salt and pepper. In a large skillet brown roast on all sides in hot oil. Drain. Transfer meat to a large crockery cooker. Add onions, the 1 cup root beer and garlic. Cover; cook on low for 8 to 10 hours or on high for 4 to 5 hours.

Meanwhile, for sauce, in a medium saucepan combine the 2 cans or bottles of root beer and bottled chili sauce. Bring to boiling; reduce heat. Boil gently, uncovered, stirring occasionally, about 30 minutes or until mixture is reduced to 2 cups. Add root beer concentrate and bottled hot pepper sauce if desired.

Transfer roast to a cutting board or serving platter. Discard juices. Using two forks, pull meat apart into shreds. To serve, line buns, either plain or toasted, with lettuce leaves and tomato slices, if desired. Add meat and onions, then spoon on sauce.

Makes 8 to 10 servings.

Quick Chick Sandwich Filling

1 envelope Knorr vegetable soup mix
1 (16 ounce) carton sour cream
2 (4 to 5 ounce) cans chicken meat
Chopped onions (optional)
Green peppers, diced (optional)

Grind the soup mix in a food processor or blender. Mix with the sour cream. Add chicken meat. Mix well. Add optional ingredients, if desired. Prepare sandwiches. You can add chopped onions, green peppers, to your liking.

Red Devil Franks

1 cup finely chopped onion
2 cloves garlic, minced
4 tablespoons margarine
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 tablespoons prepared mustard
1 1/2 tablespoons Worcestershire sauce
1 1/2 teaspoons granulated sugar
1/2 cup chili sauce
1 pound frankfurters (8 to 10)
Frankfurter buns (8 to 10)

Cook onion and garlic in margarine over low heat until onion is tender, about 10 minutes. Stir frequently. Add salt, pepper, Worcestershire sauce, mustard, sugar and chili sauce. Continue heating until flavors are well blended, about 5 minutes.

Split frankfurters lengthwise and arrange split-side up in shallow pan. Spoon sauce over frankfurters and heat under broiler until frankfurters are hot and sauce is bubbly, 3 to 5 minutes.

Serve hot on split, toasted frankfurter buns. Spoon on extra sauce.

Red Hots

1 pound ground beef
1 can Cheddar cheese soup
1 can Ro-Tel® tomatoes and green chiles, drained

Brown meat. Drain fat. Add cheese soup and tomatoes and chiles. Cook over low heat until well mixed.

If you can't find Ro-Tel®, use 4 ounces medium picante sauce and 4 ounces chopped green chiles. Serve over toast.

Serves 2 to 4.

Reuben Sandwiches

8 slices rye or pumpernickel
Butter
1/2 pound sliced corned beef
8 ounces drained sauerkraut
4 tablespoons Thousand Island dressing
4 slices Swiss cheese

Butter both sides of bread. In a skillet, brown one side of each slice of bread. On toasted side, add corned beef, sauerkraut and dressing. Top with a slice of Swiss cheese. Cover with another slice of bread, toasted side inward. Toast in a skillet until cheese is melted.

Rinktum Ditty

1 can condensed cream of tomato soup
2 cups Cheddar cheese, shredded
1/4 teaspoon dry mustard
1 egg, slightly beaten
6 pieces toast

Heat soup slowly over low heat. Add cheese; stir until melted. Add mustard and egg. Mix and heat thoroughly. Serve on toast.

Serves 6.

Roast Beef Pita Sandwiches

1 cup plain nonfat yogurt
1 1/2 teaspoons snipped fresh dill or 1/2 teaspoon dried dill weed
1 teaspoon mustard
1 cup chopped bell pepper (about 1 medium)
2 (6-inch) pita breads, cut into halves
1/3 pound thinly sliced lean roast beef
1 cup alfalfa sprouts

Mix yogurt, dill weed and mustard; stir in bell pepper. Fill each pita bread half with 1/3 cup yogurt mixture and 1/4 of the beef and alfalfa sprouts.

Yield: 4 servings

Roast Beef Sandwiches

1 (3 pound) boneless chuck roast
1/3 cup soy sauce
3 celery stalks, chopped
About 3 (1/2-inch) slices Vidalia onion

Place chuck roast in a roasting pan. Pour soy sauce over meat. Add celery and onion slices. Cover pan with a lid. Bake at 250 degrees F for 5 hours. DO NOT OPEN LID TO PEEK AT MEAT. THIS WILL REDUCE YOUR LIQUID JUICES.

Allow meat to cool for 15 minutes and remove from the pan, reserving all liquid in the pan. Separate meat with a fork and return to the pan, stirring it into the reserved juices.

Serve on semi-hard Kaiser rolls.

Roast Beef with Horseradish Ranch Dressing Sandwiches

This is one of our all-time favorite quick sandwiches to make. The horseradish ranch dressing is just wonderful with the roast beef. I usually butter the rolls slightly, broil to a golden color. Doing this step gives this sandwich a slight crunch. Yummy!

4 large Kaiser rolls or hard rolls
12 ounces shaved Roast Beef
8 thin slices red onion
8 slices ripe tomato
2 cups shredded lettuce

Horseradish Ranch Dressing
1 cup ranch style salad dressing
8 teaspoons prepared horseradish
4 teaspoons parsley, finely chopped
4 teaspoons sweet red pepper, finely chopped optional

In a small bowl, combine all ingredients mixing well. Cover and store in refrigerator until ready to use.

Cut rolls in half, evenly distribute roast beef on bottom of roll. Spoon salad dressing over beef. Layer with onions, tomatoes and lettuce. Place top and secure with wooden pick.

Roast Turkey Sandwich with Cranberry Pecan Mayonnaise

1/2 cup mayonnaise
2 tablespoons Dijon-style mustard
1 tablespoon honey
1/4 cup sliced cranberries or 1/2 cup whole cranberries sauce
2 tablespoons toasted pecans (see note)
Salt and pepper to taste
Thinly sliced turkey breast
Bread (sun-dried tomato, white, whole-wheat or Kaiser roll)
Gouda cheese
Cooked bacon slices
Lettuce
Sliced tomato

Combine mayonnaise and mustard in bowl. Whisk in honey. Fold in cranberries and pecans. Season with salt and pepper. Spread cranberry mayonnaise on one side of two slices of bread. Place turkey on one slice of bread. Top with slice of Gouda cheese, lettuce, 2 strips bacon, tomato and second slice of bread.

Makes about 1 cup cranberry mayonnaise.

NOTE: To toast pecans, sprinkle in ungreased heavy skillet. Cook over medium heat 5 to 7 minutes, stirring frequently until nuts begin to brown, then stirring constantly until golden brown. Or, toast in microwave: Spread 1 cup nuts on paper plate. Cook on HIGH for 2 1/2 to 4 minutes, or until heated through, stirring every 2 minutes.

Roasted Vegetable Sandwich

Serves 4.

Vegetables
1 large eggplant
1 onion, sliced
2 bell peppers, julienne cut
2 tomatoes, sliced
12 mushrooms, sliced
1/2 cup red or white wine
4 tablespoons balsamic vinegar
3 cloves garlic, minced
2 teaspoons oregano
2 teaspoons basil
Aioli (optional)
3 tablespoons nonfat mayonnaise
1 tablespoon whole-grain mustard
1 teaspoon lemon juice
1/2 teaspoon chopped garlic
1 tablespoon chopped basil
1/4 teaspoon freshly ground black pepper
1 pinch cayenne pepper

Sandwich
8 slices whole-wheat or sourdough bread
8 leaves arugula
4 tablespoons grated nonfat mozzarella cheese (optional)
Slice eggplant and soak in salted water for 30 minutes, then drain.

Meanwhile, preheat oven to 400 degrees F. Arrange eggplant, sliced onions, pepper, tomatoes and mushrooms in baking pan. Pour wine and balsamic vinegar over vegetables, add seasonings and stir. Roast at 400 degrees F or until soft.

Combine ingredients for aioli, if using. Spread aioli on bread slices. Place arugula and roasted vegetables on bread, and serve.

Rolled Reuben

Serves 4.

1 (8 ounce) can refrigerated crescent rolls
3/4 cup sauerkraut
4 ounces Swiss cheese, grated
12 ounces corned beef, shredded
2 tablespoons thousand island dressing, (optional)

Cook corned beef according to package directions. Cool and shred with two forks. Grate cheese. Unroll crescent rolls and separate. Spread each triangle of dough with about 1 teaspoon Thousand Island dressing (if desired). Top with shredded corned beef, grated cheese, and sauerkraut. Roll from large to small end. Place on cookie sheet with point end down. Bake at 425 degrees F for 10-12 minutes or until golden brown.

Santa Fe Chicken Sandwich

6 chicken patties
6 slices Monterey jack cheese
Salsa
Avocado slices
6 rolls, cut in half

Prepare chicken according to package instructions. Place cheese on chicken and melt in oven. Assemble chicken, cheese, salsa and avocado on rolls.

Santa Fe Pork Sandwich

1 (4 x 6-inch) piece of focaccia
Lettuce leaf
Sliced orange
Sliced red onion
Thinly-sliced pork roast
Sour cream
Salsa or hot pepper sauce
Thinly-sliced avocado

Top focaccia with a lettuce leaf, some sliced orange, sliced red onion and thinly sliced pork roast; dress with a mixture of sour cream and salsa and thinly sliced avocado; serve with knife and fork. Serve with corn salad or black bean salad with salsa

Saucy Franks

3 slices bacon, diced
1/2 cup chopped onion
2 tablespoons chopped green bell pepper
3/4 cup unsweetened pineapple juice
1/2 cup catsup
1/8 teaspoon chili powder
10 hot dogs, sliced into 1/2-inch pieces
10 hamburger buns

Cook bacon until crispy. Add onion and green pepper; cook until limp. Add pineapple juice, catsup and chili powder. Add hot dog slices; cover and bring to a boil. Lower heat and simmer 8 to 10 minutes.

Spoon onto warm hamburger buns. Sprinkle with cheese if desired.

Sausage and Green Pepper Heroes

4 Italian sausages
1/2 cup barbecue sauce
1 green bell pepper, cut into strips
4 Hero rolls

Cook sausages until done. Set aside. Cook barbecue sauce with pepper strips until pepper strips are tender. Split rolls almost in half. Place 1 sausage on each roll. Top each with sauce and pepper strips.

Sausage Loaf

1 pound bulk sausage
1 loaf French bread
3 eggs
1 cup milk
6 ounces sharp Cheddar, shredded
6 ounces Monterey jack, shredded

Cook sausage in a heavy skillet until done; drain fat. Slice top off French bread lengthwise. Hollow out bottom of loaf; break into small pieces and toast to make about 3 cups bread crumbs.

Beat eggs until foamy; add milk, 1/3 Cheddar cheese, 1/3 Monterey Jack cheese, drained sausage and bread crumbs. Mix well.

Fill bottom of bread loaf with mixture. Sprinkle remaining cheeses over mixture. Pack well. Cover with bread top. Wrap in foil. Bake at 300 degrees F for 30 minutes or until cheeses melt and seal the loaf together.

To serve, cut into 2-inch slices.

Shredded BBQ Beef

1 (3 pound) boneless chuck roast
1 cup ketchup
1 cup water
1/2 cup vinegar
1 tablespoon Worcestershire sauce
1 tablespoon granulated sugar
1 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon paprika

Place meat in a casserole dish or Dutch oven. Combine remaining ingredients and pour over meat. Cover and bake in a 325 degree F oven for about 3 hours.

Remove meat and shred with a fork. Return to sauce (or add enough sauce to meat to your liking). Heat thoroughly and serve in sandwich buns or hard rolls.

Shredded Beef (Carne de Res Deshebrada)

This is the traditional Mexican filling for tacos. It is preferred over the ground meat filling found in many restaurants. It is wonderful for making burritos, chimichangas, taquitos, and in carne seca.

1/4 cup vegetable oil
2 1/2 to 3 pounds beef brisket (smaller thinner end, trimmed of all fat)
1 ancho or New Mexico dried chile, stemmed and seeded
3 to 4 slices onion
1 bay leaf
1/2 teaspoon Mexican oregano

Preheat oven to 300 degrees F. Heat a Dutch oven over medium-high heat. Add oil and brown the beef on all sides. Pour off as much oil as possible. Just barely cover the meat with water. Bring to a boil. Skim off any scum that rises to the surface. Add remaining ingredients. Cover the pot and place it in the oven until the meat is tender, about 2 to 2 1/2 hours.

Remove the meat, reserving broth for other uses. When the meat is cool enough to handle, shred it. Hold a fork in each hand, and shred the beef with the forks.

Shrimp-Avocado Club Sandwiches

Mayonnaise or salad dressing
12 slices white bread, toasted
4 lettuce leaves
12 slices tomatoes
12 slices bacon, crisply cooked
2 (4 1/4 ounce) cans large shrimp, rinsed and drained
1 large avocado, peeled, thinly sliced

Spread mayonnaise or salad dressing over one side of each slice toast. Place lettuce leaf, 3 slices tomato and 3 slices bacon on each of 4 slices toast. Top with another slice toast. Arrange shrimp on top; arrange avocado slices on shrimp. Top with third slice toast; secure with wooden picks. Cut sandwiches diagonally into 2 or 4 triangles.

Turkey-Avocado Club Sandwiches
Substitute 4 slices cooked turkey or chicken for the shrimp.

Shrimp Boats

8 ounces (2 cups) grated sharp Cheddar cheese
(at room temperature)
4 to 6 scallions, thinly sliced (including some green
tops), or 1/4 cup minced peeled onion
1/2 cup mayonnaise
1/4 cup lemon juice
1 to 2 teaspoons Old Bay Seafood Seasoning
1 pound peeled, deveined (tails removed) cooked
shrimp, cut into bite-size pieces
4 French or club rolls or hot dog buns, each split in half

In a medium bowl, combine the first 5 ingredients, mixing well. Stir in shrimp; set aside.

Scoop out the soft part of each roll half. Fill each roll half with shrimp mixture, dividing evenly. Arrange filled rolls on a baking sheet lined with aluminum foil; broil about 6 inches from heat source for about 5 minutes or until hot and bubbly and lightly browned.

Garnish as desired and serve immediately.

Shrimp Hoagie

1 pound peeled raw shrimp (50-60 count)
1/4 cup olive oil
1/4 cup butter
2 tablespoons minced garlic
1 tablespoon crushed hot red pepper
Salt and pepper, to taste
4 tablespoons butter
1 medium onion, sliced
1 small sweet green pepper, sliced
1 small sweet red pepper, sliced
2 hoagie buns

In large cast iron frying pan, melt the 1/4 cup butter with olive oil. Add garlic and hot red pepper. On low heat cook about 10 minutes, so as to blend flavors.
Add shrimp and cook until they are a deep pink.

In small frying pan melt the 4 tablespoons butter. Add onion with red and green pepper slices. Cook until soft, not browned.

Place in small serving dish. Divide shrimp mixture into the two buns, and drizzle with the drippings. Top with onion/pepper mixture.

Makes 2 large sandwiches.

Shrimp Melt

1/4 cup butter
1 tablespoon chopped green onion
1 pound fresh shrimp, peeled and deveined
2 tablespoons all-purpose flour
2 tablespoons Old Bay Seasoning
2 cups milk
1 tablespoon celery, chopped
1 large tomato, sliced
8 slices Provolone cheese
4 English muffins, split and toasted

In a medium saucepan, melt butter and sauté onions and shrimp over medium heat until shrimp are pink.

Stir in flour and Old Bay seasoning to make a roux. Slowly pour in milk, stirring constantly. Allow to thicken. Stir in celery and cook until celery is soft.

Preheat oven on broiler setting.

Spoon mixture over toasted English muffins, top each with a slice of tomato and provolone cheese. Place under a preheated broiler for 30 seconds to 1 minute or until cheese is melted.

Makes 4 servings.

Shrimp Melts

1 (14-inch) loaf Italian bread
3/4 pound cleaned diced shrimp
3/4 cup bottles salsa
2 avocados, sliced
6 ounces shredded Monterey jack cheese

Split bread loaf in half lengthwise. Sauté shrimp in medium-size skillet with salsa for about 4 minutes. Layer avocados on bread halves, dividing evenly. Spoon shrimp on avocado. Top with cheese. Broil 2 to 3 minutes or until cheese melts. Cut each half in half.

Makes 4 servings.

Shrimp Sandwich

Fresh (if possible) baby shrimp
Real mayonnaise
Tillamook mild Cheddar cheese
English Muffins
Tomatoes

Mix the shrimp with a small amount of mayonnaise. You shouldn't be able to see the mayonnaise, but it just gives the shrimp a little flavor. Lightly toast the English Muffins. Spread some mayonnaise on the muffins, if desired. Lay them on a cookie sheet or shallow metal pan.

Slice tomatoes and put a slice or two on each muffin half. Spread shrimp/mayonnaise mixture on each muffin half. Top each with a slice of cheese. Place under broiler and broil until cheese is melted and bubbly.

Shroom Sandwiches

2 1/2 to 3 teaspoons balsamic or red wine vinegar
1 large clove garlic, minced
Salt and pepper, to taste
1/4 cup olive oil, plus more for brushing the vegetables
2 large portobello mushrooms
1 red onion, cut into chunks
1 tomato, cut into quarters
8 slices crusty Italian bread
Fresh basil leaves

Put the vinegar, garlic, salt, pepper and 1/4 cup of the olive oil into a small jar and shake well. Set aside.

Clean the mushrooms and remove their stems. Brush all the vegetables with olive oil. Grill the mushrooms for 3 to 4 minutes on each side. Place the onion and tomato chunks on skewers and grill, turning often, until lightly charred. Cut each mushroom in half and cut the onion and tomato chunks into thin slices.

Spread a little of the vinegar mixture on each slice of bread, then top with the mushrooms, onions, tomatoes and basil leaves.

Skirt Steak Guacamole Sandwich

Makes 2 servings.

Guacamole
1 ripe, medium avocado
2 teaspoons lemon juice
1 medium tomato, finely diced
1 small jalapeno chile, seeded and minced
1 tablespoon minced green onion
1/4 teaspoon salt
1/8 teaspoon freshly ground pepper

Sandwiches
1 (10- to 12-ounce) skirt steak, trimmed of excess fat
1 clove garlic
1/4 teaspoon ground cumin
Juice of 1 small lime
1/4 teaspoon salt
1/4 teaspoon pepper
2 crusty rolls, split (see note)
1 small red bell pepper, finely chopped

To make guacamole: Peel, seed and dice the avocado. Place the avocado in a serving bowl and mash with the lemon juice until pulpy. Add the tomato, chile, green onion, salt and pepper. Makes 2 servings.

To make sandwiches: With a sharp knife, make shallow diagonal slashes in one direction on the steak, then across in the other direction to score the surface. Smash the garlic clove with the flat of a knife. Rub the smashed garlic over the surface of the meat. Rub the ground cumin on both sides of the meat, followed by the lime juice, salt and pepper.

Place the meat on a broiler pan 4 inches from heat and broil 3 minutes per side. Remove from broiler and let stand 1 minute. Cut the meat into thin strips crosswise and arrange half on the bottom half of each roll. Top with half of the diced red pepper and close the roll.

Serve the guacamole on the side.

NOTE: If desired, toast the rolls in 350 degree F oven for 5 minutes before assembling

Sloppy Joe Meatball Subs

Prep: 10 minutes - Cook: 15 minutes

1 pound lean ground beef
1 teaspoon McCormick® Garlic Salt
1 teaspoon McCormick® Italian Seasoning, divided
1/4 teaspoon McCormick® Ground Black Pepper
1 package McCormick® Sloppy Joes Seasoning
1 can (6 ounces) tomato paste
1 1/2 cups water
4 (6-inch) submarine rolls
1/2 cup mozzarella cheese

Mix beef, garlic salt, 3/4 teaspoon Italian seasoning, and pepper. Shape into 16 (1 1/2-inch) meatballs.

Brown meatballs in large skillet 10 minutes or until done. Add Sloppy Joes Seasoning, tomato paste, water, and remaining 1/4 teaspoon Italian seasoning; stir until smooth. Simmer 5 minutes.

Place meatballs in rolls. Spoon sauce over meatballs; top with cheese.

Makes 4 servings.

Sloppy Joes

1 pound lean ground beef
1 (8 ounce) can tomato sauce
1/2 cup onion, chopped
1/4 cup catsup
1 tablespoon granulated sugar
1 1/2 teaspoons Worcestershire sauce
1 tablespoon vinegar
1/2 green bell pepper, chopped

In skillet, brown meat with pepper and onion; pour off fat. Add remaining ingredients except buns; bring to a boil. Reduce heat; cover and simmer 15 to 20 minutes.

Serve on buns.

Sloppy Joes

1 to 2 tablespoons vegetable oil
1/2 cup minced onion
1/2 cup minced green bell pepper
1 pound firm tofu, frozen, then thawed and mashed
6 tablespoons catsup
6 tablespoons chili sauce
1/2 teaspoon salt
Pepper, to taste
4 buns, lightly toasted

Heat the oil in a large skillet over medium heat. Add onion and green pepper and sauté until the vegetables are well cooked, about 5 minutes. Add the tofu and sauté for another 15 minutes, until the tofu is completely cooked.

Add catsup, chili sauce, salt and pepper and continue to cook over low heat until the mixture is heated through. Add a little water if the mixture is too dry.

Spoon onto lightly toasted buns.

Sloppy Joses

1/2 cup onion, diced
1/2 cup green bell pepper, diced
1 fresh jalapeño, minced
1 teaspoon garlic, minced
2 tablespoons olive oil
1 pound lean ground beef
1/4 teaspoon salt
1/2 teaspoon black pepper, freshly ground
1 teaspoon cumin
1 cup catsup
1 cup fresh or canned tomato, diced
4 hamburger buns

Sauté onions, green pepper, jalapeño pepper and garlic in oil until onions are translucent. Add beef and cook, stirring until meat is lightly browned. Drain off all fat, add salt, pepper, and cumin and cook for 1 minute more, stirring all the time to season evenly. Add catsup and tomatoes and cook, uncovered, over low heat until reduced to a thick sauce.

Serve on toasted buns.

Sloppy Veggie Burgers

1 teaspoon vegetable oil
1 large onion, chopped
1/2 medium green or red bell pepper
2 teaspoons bottled minced garlic
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1/4 cup water
1 tablespoon brown sugar, firmly packed
2 teaspoons Worcestershire sauce
2 teaspoons red wine vinegar or cider vinegar
1 (12 ounce) package frozen texturized vegetable crumbles, for recipes
1/4 teaspoon salt, or to taste
Black pepper, to taste

Heat oil in a deep 12-inch, nonstick skillet over medium heat. Peel and coarsely chop the onion, adding it to the skillet as you chop. Seed and chop the bell pepper, and add it to the skillet. Cook for 2 minutes to soften the onions, stirring from time to time.

Add garlic, tomato sauce, tomato paste, water, brown sugar, Worcestershire sauce, vinegar, texturized vegetable protein crumbles, salt and black pepper to taste. Stir until all of the tomato paste is thoroughly incorporated. Lower the heat to simmer and continue to cook for about 5 minutes.

While the sauce simmers, toast or heat hamburger buns, if desired. To serve, spoon equal amounts of sauce on each bun bottom and cover with the bun top.

Serves 6.

Smoked Gouda and Caramelized Onion Quesadillas

2 tablespoons butter
1 onion, thinly sliced
1 tablespoon golden brown sugar
1/4 teaspoon white wine vinegar
1 1/2 cups grated smoked Gouda cheese
4 (10-inch diameter) flour tortillas
2 ounces sliced prosciutto, chopped
Pepper to taste
2 tablespoons butter, melted

Preheat oven to 350 degrees F for 15 minutes before baking.

Melt 2 tablespoons butter in heavy medium skillet over medium heat. Add onion, brown sugar and vinegar; sauté until onion is golden brown, stirring occasionally, about 25 minutes, lowering heat if necessary to prevent over-browning. Remove from heat. Cool to room temperature.

Sprinkle cheese over half of each tortilla, dividing equally. Sprinkle prosciutto and sautéed onion over cheese. Season with pepper. Fold other half of each tortilla over cheese mixture. Brush tortilla with some of melted butter.

Brush heavy, large skillet with some of melted butter. Place over medium-high heat. Working in batches, cook quesadillas just until brown spots appear, brushing skillet with butter between batches, about 2 minutes per side. Transfer quesadillas to heavy large baking sheet. Bake until tortillas are golden and cheese melts, about 5 minutes. Transfer quesadillas to work surface. Cut each into 6 triangles. Arrange on platter and serve hot.

Yields 6 servings.

Smoked Pork Loin Sandwiches

8 cups boiling water
2/3 cup kosher salt
1/2 cup packed dark brown sugar
1 (2 pound) boneless pork roast
Chunks or logs of fragrant hardwood

Stir together the water, salt and brown sugar. Cool to room temperature.

Pour the brine over the pork. Use one or two heavy plates to weight the pork down and keep it beneath the surface of the brine. Cover and refrigerate for 12 hours.

Pour off and discard the brine. Rinse the pork under cold running water, then pat dry. Bring the pork to room temperature.

Prepare a smoker according to manufacturer's instructions, using the wood chunks and reaching a steady temperature of 275 degrees F to 300 degrees F. Place the pork on the rack in the coolest part of the smoker (at the end farthest from the firebox or on the upper shelf). Lower the cover and smoke the pork, rotating it on the rack once or twice (but not turning it over) to promote even smoking, for about 2 1/2 hours or until it is just fully cooked through and tender without showing any sign of pinkness.

Remove the pork from the smoker and cool to room temperature. The pork will be most flavorful if it is not refrigerated. Or wrap it well and refrigerate for up to 3 days, returning it to room temperature before slicing or shredding and serving it

Soft Shell Crab Sandwiches

Serves 4.

1/2 cup flour (approximately)
Old Bay Seafood seasoning
4 soft shell crabs, fresh or thawed, cleaned
1 cup shredded lettuce
4 sesame seed hamburger buns, toasted
1/4 cup tartar sauce

Put the flour in a shallow bowl and season it with the seasoning.

Fill a skillet with oil to a depth of 1/2 inch and heat it over medium high heat until a pinch of flour foams instantly on hitting the oil. Reduce the heat to medium low.

Dredge the crabs in the seasoned flour, shaking off the excess and cook as many as will fit in the oil at a time until golden brown, about 2 minutes per side.

While the crabs are cooking put lettuce and tarter sauce on bottom half of each bun. Drain fried crabs on paper towels and put on sandwiches.

Serve at once.

Souperburgers

1 pound ground beef
1 medium onion, chopped
1 can cream of celery soup
1 tablespoon prepared mustard
1/8 teaspoon pepper
6 hamburger rolls, split and toasted

In skillet over medium-high heat, cook beef and onion until beef is browned, stirring to separate meat. Pour off fat. Add soup, mustard and pepper. Heat through.

Serve on rolls.

South of the Border Muffuletta

1 (1 pound) loaf round sourdough bread
1/4 cup nonfat yogurt cheese
1 tablespoon sliced scallion
1 clove garlic, minced
1 teaspoon Dijon mustard
1/8 teaspoon chili powder
1/8 teaspoon ground cumin
1/8 teaspoon ground turmeric
6 (0.5 ounce) slices fully cooked chicken breast
3 (1 ounce) slices reduced-fat Monterey Jack cheese
1 (4 ounce) can whole green chiles, drained and
sliced in half lengthwise
4 tomato slices
Leaf lettuce

Cut loaf in half crosswise. Cut circle 1 inch from outer edge of crust. Remove bread from circle to 1-inch depth. Reserve bread for future use. Set halves aside.

Combine yogurt cheese, onion, garlic, mustard, chili powder, cumin and turmeric in small mixing bowl. Spread evenly over inside of top and bottom halves of loaf.

Layer 2 chicken slices, half of chiles, 2 tomato slices and lettuce on bottom half of loaf. Repeat layers once. Top with 2 chicken slices and 1 cheese slice.

Southern Shrimp Sandwich

3/4 pound (340 grams) cooked shrimp, coarsely chopped
1/4 cup (60 ml) chopped green pepper (capsicum)
1/4 cup (60 ml) chopped celery
1/4 cup (60 ml) chopped cucumber
1/4 cup (60 ml) diced tomatoes
1/4 cup (60 ml) finely chopped scallion, green and white parts
1/4 cup (60 ml) mayonnaise
Salt and freshly ground pepper to taste
Hot sauce to taste (optional)
6 hot dog buns
2 tablespoons (30 ml) butter
1 cup (250 ml) shredded lettuce

Combine shrimp, vegetables, mayonnaise, salt, pepper and hot sauce (if desired) in a bowl and toss to combine thoroughly. Spread the buns with butter and divide the lettuce among them. Top with the shrimp mixture.

Yield: 6 marvelous sandwiches

Southwestern Sandwiches

1 cup finely shredded Cheddar cheese
1/2 cup crushed tortilla chips
2 scallions, thinly sliced
3 tablespoons salsa
2 tablespoons mayonnaise
1/2 teaspoon chili powder
10 hot dogs
10 hot dog buns, split

In a bowl, combine the first six ingredients. Cut a 1/2-inch deep lengthwise slit in each hot dog. Spoon about 2 tablespoons cheese mixture into each. Broil for 2 to 3 minutes or until cheese is melted.

Serve on buns.

Spamburgers

1 can Spam
1 green bell pepper (optional)
1 large onion
1/2 pound Velveeta cheese
1/4 pound butter
2 tablespoons catsup
Hamburger buns

Grind Spam, peppers, onion together in food chopper. Set aside.

Melt cheese, butter and catsup in double boiler. When all are melted, add to ground mixture, stirring well. Place small amount on hamburger bun and wrap in aluminum foil. Place on cookie sheet and heat at 325 degrees F for 15 to 20 minutes. Serve hot.

This mixture also freezes well.

Spanish Sandwiches

1 1/2 pounds ground chuck
1 medium onion, chopped
1 medium green bell pepper, chopped
1 teaspoon salt
2 teaspoons chili powder
1/2 cup shredded cheese
1 can tomato soup
6 hamburger buns, split

Brown meat, onion and green pepper in skillet. Add salt, chili powder, cheese and tomato soup. Stir to mix well. When cheese has melted, cover and simmer for 30 to 60 minutes. Stir at intervals.

Serve over buns. Note: use electric skillet if one is available

Spicy Calzones

4 large hot Italian Sausages
4 cups grated mozzarella cheese
1 cup sliced mushrooms
2 cloves garlic minced
1/2 teaspoon cayenne
Pizza dough
Marinara sauce for dipping

When dough is ready, preheat oven to 500 degrees F and oil a large baking sheet.

Fry sausages until done and slice into 1/4-inch rounds. Place in a large bowl and add cheese, mushrooms, garlic and cayenne. Toss well.

Cut dough into 8 rounds and roll out each into 6-inch circles. Share the wealth of filling with each round, moisten edges with water, fold over, press lightly and seal/crimp.

Place on sheet and lightly oil tops of calzone-sometimes I dust with parmesan cheese. Bake for about 12 minutes.

Serve hot with warmed marinara sauce. Optional-olives and thinly sliced onions or use bacon and ham in place of sausages

Spicy Gator Etouffee Sandwich

1 pound chopped alligator tail meat
1/4 cup water
Pinch of flour
1/2 cup chopped red bell pepper
1/2 cup chopped green bell pepper
1/2 cup yellow onion
1/2 cup celery, chopped
2 bay leaves
1/2 cup green onion, sliced
2 tablespoons parsley
1/2 cup lemon juice
2 tablespoon parsley
Garlic, as desired
1 tablespoon Cajun seasoning
Pinch of cayenne pepper
1/4 pound crawfish tail meat
4 slices Swiss cheese
1/4 cup (1/2 stick) butter
Chardonnay
Fresh baked hoagie rolls

Herb Butter
1 cup (2 sticks) butter
1 teaspoon garlic salt
2 teaspoons parsley
Dash of basil

Wash alligator thoroughly and sauté in herb butter for 2 minutes on each side. Set aside.

Cook etoufee by combining butter, onion, celery, bell pepper, bay leaves and garlic. Sauté until tender, squeezing lemon juice while incorporating Cajun spices, cayenne pepper, and parsley. Add water and flour; simmer. Add crawfish, green onion and a little chardonnay. Simmer for 2 to 3 minutes until crawfish is done. Blend in food processor.

Take your cooked alligator and place on skillet and top with etoufee. Top with Swiss cheese; melt cheese, and grill the hoagie roll next to it. Place hoagie roll on top, flip over, and finish off sandwich by slicing in half and garnishing with a kosher pickle.

Spicy Sausage Sandwiches

Salsa
2 jalapeño peppers
1 large fresh banana pepper
1/2 cup diced red bell pepper
1/2 cup diced Vidalia or sweet onion
1/2 cup frozen corn, thawed
1 tablespoon chopped fresh cilantro or parsley

Remove seeds and membranes from jalapeño and banana peppers if desired (for a less spicy salsa). Dice peppers and place in a bowl; add remaining salsa ingredients and mix well. Cover and refrigerate until ready to serve.

Sandwich
1 pound bulk pork sausage
6 English muffins, split and toasted
6 slices Colby or Jack cheese

Form the sausage into 6 patties; cook in a skillet over medium heat until meat is no longer pink. Place each on an English muffin half. Top with 1 tablespoon salsa and a slice of cheese. Cover with other muffin half. Serve remaining salsa on the side.

Yields 6 servings.

Spinach Calzone

2 packages pizza dough mix (the powder kind)
1 package chopped broccoli
1 package chopped spinach
1 container ricotta cheese
8 ounces mozzarella cheese
Garlic or garlic salt

Take all the ingredients except the pizza dough and mix it in a bowl. Make one package of dough according to directions and spread in the bottom of a cake pan or any baking dishes with sides. I find this to be the best because it is sometimes tricky to spread the top dough on. Then pour the filling on top of the dough. Make the second package of dough and spread on dough the best you can. Bake for about 30 minutes or so. I would check often to see if crust is brown. Sometimes it seems to take forever and sometimes it does not. I guess it just depends on how hungry I am. I usually top it off with some Ragu Pizza Sauce.

Spinach Calzone

Pizza dough (store bought or homemade)
2 packages frozen spinach, steamed, drained and cooled
1 medium onion, sliced thin
1 (4 ounce) package feta cheese, crumbled
1 cup pizza cheese

Follow directions for pizza crust as if making pizza. When crust is ready - spread spinach over 1/2 of crust then sprinkle feta, onions and pizza cheese over spinach. Fold crust over spinach and seal edges. Bake at 425 degrees F for about 15 minutes or until crust is golden.

I used a homemade crust I will post separately and I use a small size cookie sheet with sides as my pizza pan. You can also make this with a pizza sauce on the crust before the spinach but I prefer it without. Enjoy!!!

Spinach Calzones

1 loaf frozen whole wheat bread dough
1 (10 ounce) package frozen spinach
2 eggs
1 cup ricotta cheese, about 1/2 pound
12 to 16 ounces mozzarella cheese, cubed
1/2 teaspoon ground nutmeg
Spray a bread pan with Pam. Place frozen dough in the pan and cover with plastic wrap. Let rise.

Defrost frozen spinach in a medium bowl. Remove spinach to squeeze out any excess moisture. In the same bowl you used to defrost spinach, combine eggs with ricotta cheese, nutmeg and spinach. Stir in mozzarella.

Divide bread dough into quarters and roll into four 8-inch circles. Cover half of each dough circle with a quarter of the filling, leaving a 1/2-inch border around the edge. Fold dough over the filling to form a turnover. Press edges with the tines of a fork to seal.

Spray a baking sheet with Pam and place calzones on it. Bake at 425 degrees F for 18 to 20 minutes, or until calzones are puffed and a deep golden brown.

Steak and Mushroom Sandwiches

Makes 6 servings.

1 pound flank or sirloin steak
2 tablespoons vegetable oil
1 medium onion, sliced
2 medium portobello mushrooms, trimmed and sliced thin
1 teaspoon salt
1 teaspoon dried oregano
6 long sandwich buns (about 6 inches)
4 to 8 ounces mozzarella or other cheese, sliced
Pickled jalapeño slices or spicy pickled okra (optional)

Put the steak in the freezer for 30 minutes to make it easier to slice.

Heat vegetable oil in a wide skillet over medium-high heat. Add the onion and cook, stirring occasionally, until limp and well-browned. This might take 20 minutes.

Meanwhile, slice steak as thinly as you can against the grain. (The grain on flank steak is easy to see - it's the long, striated indentations.) If you end up shaving some of the meat rather than actually slicing it, that's fine. When the onions are brown, increase heat to high and add mushrooms, salt and oregano. Cook, stirring, 6 minutes, until mushrooms are limp and dark.

Add beef and stir quickly and constantly until it's no longer pink.

Divide mixture among buns and top with sliced cheese.

Serve with pickled jalapeño peppers or okra, if desired. Serve with a salad of chopped tomatoes and cucumber.

Steak and Veggie Sandwiches

1 pound beef round tip steak, cut 1/8 to 1/4 inch thick
2 teaspoons olive oil
1 medium zucchini, cut into 1/4-inch-thick slices
1 medium onion, thinly sliced
1 medium red bell pepper, cut into thin strips
1 teaspoon Italian seasoning, crushed
1 teaspoon olive oil
1/4 teaspoon salt
1/4 teaspoon pepper
4 crusty hoagie rolls, about 6 inches long, split
4 (3/4 ounce) slices mozzarella cheese

Cut beef into strips. Set aside.

Stick to a Monte Cristo

4 ounces cream cheese, room temperature
1/2 cup Christopher Ranch roasted garlic
2 tablespoons chopped Italian parsley
6 slices large, square white bread
1 pound thinly sliced rosemary ham (available in our deli)
5 ounces thinly sliced Swiss cheese
4 (8-inch) bamboo skewers
3 eggs
3 tablespoons milk
1/4 cup garlic-flavored olive oil
Honey-Balsamic and Apricot Syrup (recipe to follow)

Cream together cream cheese, roasted garlic and parsley. Spread 1/5th of the mixture onto the first slice of bread. Top with 3 ounces ham and 1 ounce Swiss cheese. Top with another slice of bread and repeat layering with cream cheese, ham, Swiss cheese and bread. Finish off the top with the last slice of bread. Slide 1 bamboo skewer into the top of the sandwich at each side. With a sharp serrated knife, cut crusts off the edges of the sandwich. Make 2 diagonal slices through the sandwich to create 4 equal triangles.

Whisk together eggs and milk. Dip each sandwich skewer into the egg mixture, coat all sides well and place on a separate plate. Heat olive oil on a griddle over medium heat. Place all of the skewers onto the griddle and brown for approximately 2 minutes on each side. Serve with Honey-Balsamic and Apricot Syrup.

Serves 4.

Honey-Balsamic and Apricot Syrup
2 tablespoons olive oil
1/2 cup small diced yellow onions
2 tablespoons Christopher Ranch chopped garlic
1/2 cup apricot preserves
1/4 cup honey
2 tablespoons white balsamic vinegar
2 teaspoons finely chopped rosemary

Heat olive oil in a small saucepan over medium heat. Add onions and sauté until translucent. Add garlic and sauté for 1 to 2 minutes. Add remaining ingredients and let simmer for an additional 10 minutes. Remove from heat and place into a food processor or blender. Puree until smooth.

Serve with Monte Cristo sandwiches.

Stroganoff Sandwiches

2 tablespoons butter or margarine
1/4 cup onion, chopped
1 teaspoon garlic, finely chopped
1 pound ground beef
2 tablespoons flour
1 teaspoon salt
1/2 teaspoon paprika
1/4 teaspoon nutmeg
1/2 cup cooked mushrooms, chopped
1 (10 3/4 ounce) can condensed cream of mushroom soup
1 cup sour cream
10 sliced hamburger buns

In a large skillet, melt the butter over medium heat. Add the onion, garlic and ground beef. Stir until the meat is browned.

In a separate bowl, combine the flour, salt, paprika and nutmeg. Sprinkle the flour mixture over the meat and stir until blended.

Add the mushrooms and mushroom soup. Stir to blend and simmer 10 minutes.

Fold in the sour cream. Simmer the mixture 5 minutes longer.

Serve 1/3 cup stroganoff over each hamburger bun.

Makes 10 sandwiches.

Stuff on a Shingle

1 (2.25 ounce) jar Armour dried beef slices
3 tablespoons butter
3 tablespoons flour
3 cups milk
10 slices sandwich bread, toasted

Remove beef slices from jar and separate. Rinse under warm water. Place beef on paper toweling in a single layer to drain. Pat dry with more paper towels. Re-stack slices and chop into bite-size pieces.

In a large skillet, melt butter over medium heat. Reduce heat to low, add flour and stir. Add beef, stirring to coat. Slowly add milk, stirring after each addition until mixture is smooth.

Increase heat to medium-high and cook until mixture begins to boil and thickens. Serve over toasted bread slices.

Stuffed Bacon-Wrapped Dawgs

4 slices bread, cut into 1/2-inch cubes
2 tablespoons chopped onion
1 tablespoon finely chopped parsley
1/4 teaspoon dry mustard
3 tablespoons water
Salt and pepper
6 frankfurters
6 slices bacon

Combine first 4 ingredients; add enough water to moisten, and mix well. Season to taste with salt and pepper.

Slit frankfurters lengthwise, cutting almost through; stuff with bread mixture. Wrap a bacon slice around each frankfurter, securing with a wooden pick. Place in a shallow pan and bake at 400 degrees F for 15 to 20 minutes.

Stuffed Sandwich

1 (7 ounce) jar pitted Kalamata olives, drained and sliced
1 1/2 cups diced, peeled white onion
1 pound ripe beefsteak tomatoes, chopped
1/2 pound mozzarella cheese, diced (about 1 1/2 cups)
1 cup grated Parmesan cheese
2 cloves pressed garlic
2 teaspoons salt
1/4 teaspoon pepper
2 teaspoons dried basil
1/4 cup wine vinegar
1/3 cup olive oil
10 hard rolls
3 tablespoons soft butter
3 fresh basil leaves

Mix the olives, onion, tomatoes and cheeses in a large bowl. Set aside. Blend the garlic, salt, pepper, basil, vinegar and oil into a dressing by placing in a covered jar and shaking. Pour it over the ingredients in the bowl, and toss gently. Set aside.

Prepare each roll by cutting a shallow plug hole 2-inches in diameter out of the top, then pulling out the soft inside. Make sure you leave some bread on the bottom. The pulled out bread can be saved to make bread crumbs later.

Melt butter, add the fresh basil leaves and allow the basil flavors to infuse into the butter. Brush some of the basil butter into the bottom of each roll. Place about 2/3 cup of the filling into each roll, then replace the plug on the top. Use aluminum foil to wrap each sandwich individually. If not cooking right away, place in the refrigerator and remove about an hour before baking. Bake in a 350 degree F oven for 20 to 25 minutes.

Super Monte Cristo Sandwiches

Sliced sandwich bread
Deli sliced honey or boiled ham
Deli sliced turkey
Deli sliced Swiss cheese
Canned pineapple slices
2 to 3 cups corn flakes, semi-crushed
2 eggs
1 cup milk
Raspberry jam (or favorite flavor)
Vegetable oil

Make the sandwiches by layering the turkey, ham, cheese and pineapple slices (blotted to remove excess moisture).

Cut the sandwiches diagonally to form triangles. Wrap the sandwiches tightly and semi-freeze them to keep them from falling apart while working with them.

When you are ready to fry the sandwiches, beat the egg and milk into a light mixture.

Dip the sandwiches into the egg mixture, covering all surfaces, then cover in corn flakes. Repeat this process one more time. Put wooden picks into the sandwich halves to secure if necessary. If deep frying the sandwiches, submerge and cook for approximately 1 to 1 1/2 minutes or until the corn flakes are golden brown. Remove and allow to drain.

If pan-frying the sandwiches; follow the recipe above, making sure the oil is hot enough to prevent sticking but not too hot to burn the bottoms. Fry on each side for about 45 seconds or until golden brown. Again drain on paper towels.

Serve with a side of raspberry jam for dipping.

Super Roast Beef Subs

1 (1 ounce) envelope onion soup mix
1 tablespoon all-purpose flour
1 teaspoon ground cumin
1/2 teaspoon chili powder
1 cup water
1 cup chunky salsa
2 (16 ounce) Italian bread loaves
4 cups shredded lettuce
1 pound deli roast beef slices
2 tomatoes, seeded and diced
2 cups (8 ounces) shredded Colby-Monterey jack cheese blend

Combine first 4 ingredients in a microwave-safe bowl. Stir in 1 cup water; cover with plastic wrap, folding back a corner to allow steam to escape. Microwave at HIGH 4 to 5 minutes or until thickened, stirring once. Stir in salsa.

Slice off top one-third of each bread loaf lengthwise; hollow out bottoms of loaves, leaving 1-inch thick shells. Place 1 cup lettuce in bottom of each shell. Layer each with half of roast beef, half of salsa mixture, and remaining roast beef. Sprinkle with tomato and cheese; spread with remaining salsa mixture, and sprinkle with remaining lettuce. Cover with bread tops, and press down lightly. If desired, wrap in plastic wrap and chill.

Yield: 8 to 10 servings

Supper on a Slice

2/3 cup milk
1 1/2 pounds ground chuck
1/2 cup cracker crumbs
1 egg
1/2 cup onion, chopped
1/2 teaspoon pepper
1/2 tablespoon salt
1 teaspoon Accent
2 cups shredded cheese (Cheddar and Monterey jack)
1 loaf French bread

Combine ingredients, except bread, and stir mixture well.

Cut a loaf of French bread lengthwise and spread mixture on cut sides of bread. Place on cookie sheet with foil crushed around the sides of the bread, but not covering the top. Bake at 325 degrees for 45 minutes.

When ready to serve, cut the bread in 2 to 3-inch pieces

Sweet and Sour Pork Pockets

1/4 cup apricot preserves
1 tablespoon white vinegar
1 tablespoon cornstarch
1/2 teaspoon soy sauce
1/8 teaspoon garlic powder
1 cup pork or chicken, diced
1 tablespoon green pepper, chopped
2 teaspoons pimiento, chopped
1 (5 ounce) can refrigerated buttermilk biscuits
Apricot preserves
Sliced almonds

Preheat oven to 375 degrees F.

In small saucepan, combine 1/4 cup preserves, vinegar, cornstarch, soy sauce and garlic powder. Cook over medium heat, stirring constantly, until mixture thickens and starts to boil. Remove from heat. Stir in pork, green pepper and pimiento. Set aside.

Separate dough into five biscuits. Separate each biscuit into two layers. On ungreased cookie sheet, press five biscuit pieces into 4-inch circles. Spoon pork mixture evenly over biscuit pieces. Press remaining five biscuit pieces into 4-inch circles. Place on top of pork mixture, stretching tightly to fit. Press edges with fork to seal. Bake 13 to 18 minutes or until golden brown. Brush tops with apricot preserves: sprinkle with sliced almonds.

Makes 5 sandwiches.

Swiss Tuna Bunnies

3 ounces Swiss cheese, diced (about 1/2 cup)
1 can tuna, well drained
1/2 cup salad dressing
1 teaspoon lemon juice
2 tablespoons minced onion
1/2 teaspoon salt
4 hamburger buns

Toss all ingredients except hamburger buns lightly until well mixed. Split the buns, spread with butter and then tuna mixture. Wrap individually in foil. Bake about 20 minutes at 300 degrees F to 350 degrees F.

Taco Burgers

1 1/2 pounds hamburger
1 tablespoon onion, chopped (I use more)
1 package taco mix
1 beaten egg
1 cup finely crushed tortilla chips

Combine all ingredients and mix well. Shape into six patties. Grill. When almost done, add a slice of cheese on top of each patty and continue grilling until it just begins to melt.

Serve on buns with lettuce, tomato, and salsa. I also serve guacamole.

Taco Filling
1 large, ripe tomato, roasted, then
peeled and roughly chopped
1/2 small onion, chopped
1 clove garlic, peeled and chopped
1 tablespoon lard or vegetable oil
1 whole chicken breast, cooked
skinned, boned and shredded
1/2 teaspoon salt

Combine tomato, onion and garlic in a blender and process until very smooth. Heat the lard or oil in a medium-size skillet over medium-high heat. When quite hot, add the purée and stir constantly until it is thick and reduced, about 4 minutes. Stir in the chicken, remove from the heat and season with salt.

To make tacos, quick-fry 12 corn tortillas to soften them. Drain well on paper towels. Place 2 tablespoons of filling across each tortilla, roll up and secure with wooden picks. Cover with plastic wrap.

Add more oil to what is in the skillet and heat to medium-high heat. When quite hot, place 6 tacos in the oil. Fry, turning occasionally, until all sides are lightly browned and crispy, about 4 minutes. Drain on paper towels and keep warm in a slow oven while frying the remainder.

Serve tacos over a bed of shredded lettuce, and drizzle with crema. Dollop guacamole down the center and sprinkle with grated cheese.

Taco Joes

1 pound ground chuck
1 small onion, chopped
3/4 cup commercial taco sauce
2 teaspoons Worcestershire sauce
1/2 teaspoon salt
1/4 teaspoon garlic powder
8 hamburger buns
Sliced American cheese

Cook ground chuck and onion in a skillet until meat is browned, stirring to crumble meat. Drain off pan drippings. Stir in taco sauce and next 4 ingredients; simmer 5 minutes or until thoroughly heated.

Placed opened hamburger buns on a baking sheet. Spoon about 1/4 cup meat mixture onto bottom half of each bun. Top meat mixture with a slice of cheese. Bake at 350 degrees F for 4 minutes or until cheese melts and buns are warmed. Place top of bun over cheese.

Tangy Barbecue Sandwiches

3 cups chopped celery
1 cup chopped onion
1 cup catsup
1 cup barbecue sauce
1 cup water
2 tablespoons vinegar
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
1 teaspoon chili powder
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon garlic powder
1 (3 to 4 pound) boneless chuck
roast, trimmed
14 to 18 hamburger buns, split

In a crockpot, combine the first 12 ingredients; mix well. Add roast. Cover and cook on HIGH for 6 to 7 hours or until tender.

Remove roast; cool. Shred meat and return to sauce; heat through. Use a slotted spoon to serve on buns.

Tarragon Chicken Salad Sandwiches

2 cups chopped or shredded roasted or grilled chicken
1/4 cup finely chopped celery
3 tablespoons mayonnaise
1 tablespoon Dijon mustard
1 tablespoon finely chopped fresh tarragon, or more to taste
Salt and freshly ground black pepper, to taste
Lettuce leaves
Thinly sliced red onion
Wheat or white bread
Pickles for garnish

Place chicken and celery in medium bowl.

In small bowl, mix mayonnaise, mustard, tarragon and salt and pepper to taste; add to chicken mixture and toss until combined.

Toast wheat or white bread, as desired Place a lettuce leaf or two on a slice of bread; mound with chicken mixture, and top with sliced red onion and second slice of bread.

Makes 4 to 6 sandwiches.

Tavern Burgers

1 pound ground beef
1 small onion, diced
1 cup chicken gumbo soup
2 tablespoons water
3 tablespoons mayonnaise
3 tablespoons mustard
1/4 cup catsup

Brown meat and onion. Add soup and water. Simmer 15 minutes. Mix remaining ingredients and add to meat mixture. Simmer 5 minutes longer.

Serve over heated hamburger buns.

Taverns

1 pound ground beef
1/2 cup ketchup
1/2 cup water
Pinch of salt
Pinch of pepper
1 teaspoon chili powder
1 small onion, chopped
1 teaspoon prepared mustard

Brown ground beef; crumble and set aside.

Mix ketchup, water, salt, pepper and chili powder in a saucepan. Add onion and bring to a boil.

Add ground beef. Simmer for 5 minutes. Add mustard, and stir well.

Serve hot on hamburger buns or Kaiser rolls.

Tea Sandwich Ideas and Recipes

Tea Sandwiches

Use day-old, thinly-sliced, square white loaves. Cut off the crusts and butter the bread sparingly, using soft butter so the slices don't break. Add a modest amount of filling, and no more; two tablespoons per slice of any of the fillings below is sufficient. Spread the filling, add any garnish, and place another slice on top. Using a long, sharp knife, make an X-cut to get four smaller triangular sandwiches. Add a couple of long toothpicks to help stabilize while you are cutting. Place the cut sandwiches on a serving platter, and cover with a damp napkin. Refrigerate for at least four hours.

FILLINGS: Mix up a small batch of three of four of your favorite sandwich fillings. You can use a curried egg salad (the usual mayo and eggs but add 1/2 teaspoon of curry powder,) tuna salad with lots of celery, deviled ham with some extra mayo, scrimp salad, etc. Try to pick out flavors that will taste well together. Some popular combos are:

Anchovy butter and Greek olives: combine 1 ounce of anchovy fillets, 2 tablespoons of butter, and a pinch of black pepper in a small food-processor. Spread very thinly on the bread, and add a layer of finely-sliced pitted Greek olives on top.

Boiled chicken and ham: Thinly sliced, with mustard.

Avocado slices: with Dijon mustard dressing and chives.

Tomato slices with basil.

And, of course…cucumber.

When making such sandwiches keep in mind that the bread should be sliced thinly and served without crusts. The sandwich should be large enough for only two bites and, even though many people serve sandwiches cut in the shape of stars, crescents and other odd shapes, it is far more elegant for sandwiches to be cut in thin rectangular, triangular, round or square shapes. As to the choice of bread, white bread, challah, light rye bread, Danish pumpernickel and dark Russian bread make the best tea sandwiches. As to fillings for sandwiches, the choices are virtually infinite. Consider some of the following:

White meat of chicken or turkey with mayonnaise or butter
White meat of chicken with chutney butter
Chopped chicken with chopped almonds

Chopped chicken with sweet pickles
Baked ham with chutney on pumpernickel
Chopped ham with English mustard, fresh horseradish and sweet cream
Chopped ham with chopped black olives and grated cheese
Thinly sliced tongue with French mustard and chopped chives
Thin slices of roast beef with English mustard or horse- radish and sweet cream
Thin slices of roast lamb with garlic butter
Thin slices of roast veal with anchovy butter
Sliced salami with herbed mayonnaise
Finely chopped shrimp with seasoned mayonnaise
Finely shredded crab meat with herbed or garlic butter
Finely shredded crab meat mixed with chopped chives and mayonnaise
Smoked salmon and butter
Smoked salmon with horseradish
Thinly sliced onion and cucumber
Chopped green olives and mayonnaise
Chopped green olives and nuts mixed with cream cheese.
Chopped green olives and chopped eggs with mayonnaise.
Thinly sliced avocado with garlic butter
Cream cheese and chives with cucumber
Watercress with butter or butter and mayonnaise
High quality Roquefort, Bleu Cheese or Gruyere with butter
Thinly sliced cheddar cheese and cucumber.
Smoked salmon with cream cheese
Thinly sliced cucumbers and mushrooms with butter
Thinly sliced hard boiled smoked turkey eggs with butter or mayonnaise
Thinly sliced avocado with mustard flavored mayonnaise
Roquefort cheese that has been blended with butter and cream cheese
Anchovy fillets that have been chopped very finely and blended with cream cheese and chopped pickled onion.
Red caviar (salmon eggs) mixed together with lemon juice and cream cheese
Anchovy filets with chopped hard boiled egg
Chopped green olives and nuts blended with cream cheese
Thin slices of fresh salmon and cucumber
Finely chopped green pepper bound with mayonnaise
Cream cheese* blended with fresh horse-radish
Cream cheese* and chives with cucumber
Cream cheese* that has been blended with chopped chives, French mustard and black pepper
Cream cheese* that has been blended with Indian chutney and butter
Cream cheese* blended with chopped chives, French mustard, salt and pistachio nuts

* Note: Cream cheese used in tea sandwiches should have a minimum fat content of 16%.

Start with dense high quality breads like pumpernickel, rye, whole wheat sliced thinly. Assemble your tea sandwiches and then store in the refrigerator. Arrange on a serving platter when ready to eat, use flowers or cut herbs to garnish.

Cranberry fingers Mix some Dijon mustard in whole cranberry sauce, flavor to taste. spread on the bread on then add a small slice of smoked turkey, add top layer of bread.

Salmon and Dill Spread buttered bread with softened cream cheese which has dried dill added to it. Lay a very thin piece of salmon or lox on the cream cheese. Garnish with a fresh tiny sprig of dill.

Lavender Egg Salad chop 4 hard boiled eggs, mix in 1 ounce of mayonnaise and 1 ounce of plain yogurt. Mix in 1 teaspoon of curry powder and 1 tablespoon dried lavender buds. Spread on your bread and top with a green olive.

Celery-Nut: Whip a soft block of cream cheese with 1/4 cup of milk; add 1/2 cup of celery and 1/2 chopped walnuts and spread on your whole wheat bread.

Pineapple Cream: Thin a block of cream cheese with 1/4 cup of milk, and then add 1 cup of finely chopped pineapple and spread on Boston Brown Bread.

Apricot Ham Finger Sandwich: Mix 3 parts of cream cheese with 1 part of apricot preserves. Spread on your bread and then top with thinly sliced ham. Garnish with a 1/4 sliver of dried apricot. You can also use cherry preserves in place of the apricot

Spring Radish: Butter slices of pumpernickel bread and add thinly sliced radishes, a slice of bread and then some more radishes.

Cucumber Sandwiches: Mix seasoned salt into your butter then butter your bread of choice. Add thinly sliced cucumbers that have been dried by paper towels. Top with small sprig of parsley.

And last but not least ideas about the food which work well not just with the English teas but with our shower parties:

The food served at teas should be easy to eat and require neither forks nor knives. Tea sandwiches, canapes and foods that may be picked up and eaten with toothpicks are ideal for tea parties as are cookies, petits fours and miniature pastries such as eclairs and cream puffs. Instead of serving food on large platters, it is wise to use small or medium serving plates because they are easier to keep filled and looking neat.

Tex Mex Turkey Sandwich

8 large slices dense good-quality bread
4 slices turkey or smoked turkey (or enough sliced
turkey meat to cover the bread)
4 ounces chopped canned green chilies
Slices of jalapeno or pickled jalapeno pepper, optional
8 to 12 ounces grated Monterey Jack cheese

On 4 slices of bread, layer equal amounts of turkey, chilies and cheese. Place sandwiches about 4 inches from preheated broiler and broil long enough to melt cheese (2 minutes or so). Top with second bread slice.

Serves 4.

Texas Tavern Burgers

1 1/2 cups chopped onion
3 tablespoons butter
1 can tomato soup
1/2 cup water
1/4 cup vinegar
2 tablespoons prepared mustard
2 tablespoons Worcestershire sauce
2 tablespoons brown sugar
2 pounds ground beef
Salt and pepper, to taste

Combine and cook onion and butter until clear and tender. Remove from fire and add remaining ingredients except beef, salt and pepper. Simmer for 10 minutes.

Cook ground beef and remaining onion until brown. Add to mixture. Salt and pepper to season. Spread on toasted buns.

Yields 10 servings.

The Best Stinkin' Sandwich in Town (Garlic-Stuffed Tri Tip Sandwiches with Roasted Garlic and Olive Aioli)

The Tri Tip
1 Certified Angus Beef tri tip roast, about 2 pound
1 (6 ounce) jar Christopher Ranch roasted garlic cloves
1/2 cup olive oil
1 tablespoon chopped Christopher Ranch fresh peeled garlic
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh thyme Salt and pepper to taste

The Aioli
1/2 cup roasted garlic cloves (reserved from 6-ounce jar)
1/2 cup pitted kalamata olives
1 cup mayonnaise
1 tablespoon balsamic vinegar
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh oregano Salt and pepper to taste

The Rest
6 crusty French rolls
1 cup basil chiffonade (finely shredded)
1 cup arugula chiffonade
1 cup romaine lettuce chiffonade
3 Roma tomatoes, seeded and diced

For the roast, set aside 1/2 cup of the roasted garlic cloves for the aioli. Place olive oil, chopped garlic and herbs in a medium resealable plastic bag. Place tri tip on a firm surface. Pierce with a paring knife and place a whole clove of roasted garlic all the way into the meat. Repeat until all roasted garlic is inserted. This may take about 10 minutes but is well worth the time. Place tri tip in the bag with the marinade, making sure the marinade is distributed evenly over the meat. Marinate for at least 2 hours in the refrigerator.

For the aioli, place reserved roasted garlic and olives in a food processor. Pulse until coarsely chopped. Add mayonnaise, balsamic vinegar and herbs. Pulse again until blended. Season to taste with salt and pepper.

Using the direct heat method, grill tri tip over medium heat until the internal temperature reaches 145 degrees F. Let meat rest for 20 minutes before slicing. While meat is resting, lightly toast French rolls on the grill. Prepare greens and tomatoes, then toss together gently just before assembling sandwich. Slice meat and season to taste with salt and pepper. Spread both sides of the rolls with aioli. Top with tri tip, greens and tomatoes.

Serves 6.

Tortilla Sandwiches (Sincronizadas)

16 corn tortillas
12 ounces asadero or mozzarella cheese
8 slices ham

Using half the cheese, sprinkle it equally on 8 tortillas. Place a piece of ham on each tortilla. Sprinkle on remaining cheese, and top with the remaining tortillas. Pin each sandwich together with 2 wooden picks.

Meanwhile, heat about 1/4 inch oil in a skillet until a drop of water sputters instantly. Fry the sandwiches, 1 or 2 at a time, turning once, until the tortillas are just semi-crisp. They should not be crisp, but just chewy. Serve them with guacamole and salsa for breakfast, lunch or dinner, or as a snack.

Tostadas
Vegetable oil
8 corn tortillas
Favorite ground meat filling, warmed
Shredded lettuce
2 avocados, coarsely chopped
2 tomatoes, coarsely chopped
1 cup Cheddar cheese, grated
Hot sauce

Heat about 1 inch of vegetable oil in a skillet until it is very hot but not smoking. Fry the tortillas in the oil until crisp, keeping them as flat as possible. Spoon some of the filling onto each tortilla, and spread it so that it covers the entire tortilla. Garnish with lettuce, avocados, tomatoes and cheese.

Variation
Replace ground meat filling with frijoles refritos, spread over the entire tortilla, then proceed with the garnishes.

Tri Tip Sandwiches with Spicy Chipotle Mayonnaise

6 tablespoons mayonnaise
3 canned chipotle chiles, finely chopped
6 onion or French rolls
1 deli precooked tri tip, thinly sliced against the grain
3 very thin slices red onion, separated into rings

Combine mayonnaise and chiles in a small dish and mix well. Spread equal amounts on one half of each roll. Top with sliced beef and onions.

NOTE: For an even spicier taste, stir in a little of the sauce that is covering the chiles.

Serve with fresh fruit and tortilla chips.

Makes 6 servings.

Tribble Chicken Salad Sandwiches

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1 piece chicken per sandwich
1 ounce Swiss cheese
1 ounce corn beef
2 slices rye bread
2 tablespoons coleslaw [amount to taste]
Salt to taste

Coleslaw for Tribble Chicken Salad
2 1/2 cups shredded cabbage
3/4 cup shredded carrots
1/4 slice green onions
1/3 cup mayonnaise
1 tablespoon lemon juice
Salt, to taste

Cook chicken by bringing to boil then simmer until done. Make Coleslaw. Put Swiss and beef on bread. Remove meat from chicken bones and spread over corn beef. Sprinkle with salt. Add coleslaw. cut and serve with pickle.

Coleslaw: Mix all, adding mayo and juice to taste.

Tuna Bumsteads

1/2 pound American cheese, coarsely grated
2 tablespoons chopped stuffed green olives
3 hardcooked eggs, chopped
2 tablespoons chopped green bell pepper
2 tablespoons chopped sweet pickles
1 (7 ounce) can tuna fish, drained well
2 tablespoons chopped onion
1/2 cup mayonnaise

Mix all ingredients together. Put mixture on 8 buns. Wrap in foil. Bake in preheated 350 degree F oven for 30 minutes

Tuna Cheese Spread

8 ounces cream cheese, softened
1 (6 ounce) can tuna, drained and flaked
1/2 cup finely sliced scallions
1/4 cup mayonnaise
1 tablespoon lemon juice
3/4 teaspoon curry powder
Dash of salt
Bread of crackers

In a bowl, combine the first seven ingredients; mix well. Spread on bread or crackers.

Yields 2 cups.

Tuna Salad

2 (7 ounce) cans tuna
1 cup diced celery
1/4 cup sweet relish
1/2 teaspoon seasoned salt
1/4 teaspoon white pepper
1/2 teaspoon dry mustard
1/4 teaspoon dried tarragon
1 teaspoon dried parsley flakes
1 tablespoon instant minced onion
1 tablespoon lemon juice
1 cup mayonnaise

Drain and flake tuna; add celery and relish. Combine remaining ingredients; mix well. Add to tuna; mix thoroughly.

Tuna Spread

12 ounces cream cheese
14 ounce drained tuna
1 tablespoon lemon juice
2 tablespoons onion, minced
1 tablespoon horseradish
1/2 teaspoon pepper
1 cup walnuts

Tunaburgers

1 (7 ounce) can chunk white tuna, packed in water
1 cup celery, chopped fine
1 small onion, chopped fine
1 1/2 cup American cheese
1/2 cup Velveeta® cheese
1/2 cup chopped green or black olives
1/2 cup chopped sweet pickles
1/4 cup mayonnaise
2 hardboiled eggs, chopped
Salt, to taste
Pepper, to taste

Spread mix on hamburger-style buns. Heat 15 to 20 minutes at 350 degrees F.

Serves 8.

Turkey Melt

2 large slices turkey
1/4 cup stuffing
1 heaping tablespoon cranberry sauce
1 slice Cheddar cheese
1/4 cup gravy

Preheat oven to 350 degrees F.

Lay one slice of turkey on a slice of bread. Spread stuffing on top evenly. Spread cranberry sauce on top of stuffing. Lay cheese on top of cranberry sauce and cover with remaining turkey slice. Place sandwich on piece of aluminum foil, wrap loosely and bake for 15 minutes.

While sandwich is baking, heat gravy. Unwrap sandwich, place on plate and pour gravy on top.

Yields 1 sandwich.

Turkey Sausage and Pepper Calzones

1 tablespoon olive oil
1 small red onion, halved and thinly sliced
1 large red bell pepper, seeded and sliced
2 tablespoons garlic, chopped
1 (10 ounce) can refrigerated pizza dough
1/2 pound Italian seasoned turkey sausage
1/2 cup ricotta cheese
1 cup shredded mozzarella
2 tablespoons parmesan cheese

Cook onion and pepper in oil until soft, add garlic, then sausage until cooked through.

Heat oven to 425 degrees F.

Unroll pizza crust onto cutting board, cut into four 6- x 5-inch rectangles. Place on baking sheet, evenly distribute cheeses, and turkey mixture onto dough rectangles. Bring opposite corners together and pinch together, Repeat with remaining sides, and pinch all corners together to form bundles. Bake 12 to 15 minutes, until golden brown, let cool 5 minutes before serving.

Turkle Burgles

8 hamburger buns
1 pound bacon (cut in half crosswise and cook crisp)
8 slices turkey
8 cheese slices
1000 Island Dressing
Mayonnaise

Preheat broiler. Toast hamburger buns. Place bottom half of buns on a cookie sheet. Top with slice of turkey, cheese slice, and 3 half strips of bacon. Place under broiler until cheese begins to melt. Put top on bun and serve with choice of 1000 Island Dressing or mayonnaise.

I serve this with French fries and coleslaw.

My youngest son also likes ranch dressing or barbecue sauce on them.

I slice up the turkey and fry the bacon the day before and refrigerate. Then it is quick and easy when you need it

Vegetable Sandwich Filling

1 carrot, peeled
1 bell pepper, cut into slices
1 cucumber, sliced and cored
1 onion, peeled
16 ounces cream cheese

Grind all vegetables. Do not use the core of the cucumber. Blend with cream cheese and spread on bread for sandwiches.

Veggie Burgers

3 cups cooked brown rice
1 cup finely chopped celery
1 cup finely chopped onion
2 cups sliced sautéed mushrooms
2 cups grated carrots
3 eggs, beaten
2 teaspoons garlic powder
1/2 cup whole wheat flour
1/2 cup oat bran

Combine rice, celery, onion, mushrooms and carrots. Add eggs, garlic powder, whole wheat flour and oat bran gradually. Shape and fry in oil in a hot frying pan. It may be necessary to dredge burgers with whole wheat flour if they are soggy. Season after frying with more garlic powder. Extra burgers may be frozen for later use. Serve on whole wheat bun with a slice of melted cheese.

Veggie-Wich

1 individual-size loaf French bread
2 tablespoons mayonnaise
1/4 cup alfalfa or mung sprouts
1/2 tomato, sliced
2 slices Monterey Jack cheese
1/2 avocado, sliced
1 tablespoon sunflower seeds, salted

Slice French bread loaf lengthwise. Spread inside with mayonnaise. Add, in layers: avocado slices, tomato slices, cheese, bean sprouts and sunflower seeds. Top with remaining French bread half.

Vidalia Onion Finger Sandwiches

2 medium Vidalia onions, thinly sliced
Lime juice
8 slices soft wheat bread
1/2 cup softened butter or margarine
1/4 cup cilantro, chopped (no stems)
1/3 cup chopped tomatoes

Place sliced onions in a bowl. Sprinkle with freshly squeezed lime juice. Toss gently.

Lay out bread and spread with a very thin layer of softened butter or margarine. This keeps the bread from getting soggy. Put onion slices on prepared bread and top with cilantro and tomatoes. Cover with slices of bread, also spread with butter. Carefully cut off and discard crusts and cut sandwiches diagonally. Cover loosely with plastic wrap and refrigerate.

Makes 8 sandwiches.

Waffle Devils

8 bread slices
1 (2 1/4 ounce) can deviled ham
3 ounces cream cheese, softened
Melted butter or margarine

Preheat waffle iron.

Spread half of bread slices with deviled ham; spread other half with cream cheese. Put together sandwich fashion, then brush both sides with melted butter.

Toast in waffle iron until golden brown.

Makes 4 servings.

Welch Rarebit

2 eggs, thoroughly beaten
3 tablespoons Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 teaspoon red pepper
1 pound aged cheese
Beer

Combine eggs, Worcestershire sauce, salt, black pepper and red pepper. Stir this mixture thoroughly. Set aside.

Put about 1/2 to 3/4 bottle of beer in a large saucepan. Add cheese immediately. Cook very slowly, stirring constantly until cheese begins to thicken. Add the egg mixture. Stir rapidly until it thickens to suit your taste.

Serve over toast points or on saltines with thinly sliced Bermuda onion for a quick, light supper.

Western Burgers

Dough
1 1/2 cups warm water
2 tablespoons yeast
4 tablespoons granulated sugar
1 teaspoon salt
4 tablespoons melted shortening
4 cups flour

Combine water, yeast, sugar and salt. Let stand a few minutes. Add shortening and half of flour. Stir until well blended. Gradually add remaining flour until a firm dough results. Place in a greased bowl and let rise.

Filling
1 pound hamburger meat
1 small chopped onion
2 teaspoons prepared mustard
2 tablespoons salad dressing
1/4 pound grated cheese
Salt and pepper to taste

Brown hamburger and onion. Drain off fat. Add remaining ingredients. Refrigerate until cool.

Roll out dough 1/4- to 1/2-inch thick. Cut into 3 1/2-inch squares. Pour about 1/2 cup of meat mixture in center of each square. Pull corners together and pinch all the openings closed. Turn upside down on a greased pan. Mash down slightly; let rise until double in size.

Bake at 350 degrees F until golden brown. Brush with melted margarine.

Western Trail Sandwiches

To salvage eggs which had gone bad and to disguise the bad taste, pioneers mixed the eggs with onions and any seasonings they had on hand.

4 slices bacon, diced
1 green bell pepper, diced
1 medium onion, diced
4 eggs
Salt
Pepper
Bread

Fry bacon in a skillet for several minutes. Toss in the green pepper and onion and cook until vegetables are almost tender. Beat eggs with the salt and pepper; pour over mixture in the skillet, then cook until eggs are set. Turn and brown the second side lightly. Place between slices of buttered bread.

Makes 4 sandwiches.

Wild West Burgers

8 hamburger patties (2 pounds total)
3 tablespoons barbecue sauce
1 (4.5 ounce) can chopped green chiles, well drained
8 slices Monterey jack cheese
1 cup canned French-fried onions
8 hamburger buns, split

Preheat the oven to 375 degrees F.

Place the hamburger patties on two rimmed baking sheets. Spread the barbecue sauce evenly over the tops of the patties and sprinkle with the green chilies. Bake for 15 minutes.

Top each burger with a slice of cheese and a sprinkle of French-fried onions. Bake for 3 to 5 minutes, or until no pink remains in the burgers and the cheese is melted.

Serve in the buns.

Wineburgers

1 1/2 pounds lean ground beef
Seasoning salt, to taste
3 to 4 cups Burgundy wine, any kind
4 slices American or Swiss cheese
4 hamburger buns

Heat grill and form ground beef into four 5- to 6-ounce patties. Place patties on grill and season lightly with seasoning salt. Cook for about 3 minutes, then flip patties. Cook 1 or 2 minutes longer, then pour 6 to 8 ounces (3/4 to 1 cup) Burgundy on each patty. Cook until medium or medium-well.

Top with cheese and serve on buns.

World's Best Roast Beef Sandwiches

Makes 4.

8 slices dark rye bread
Lots of butter
1/2 cup dairy sour cream
2 teaspoons dry onion soup mix
2 teaspoons prepared horseradish, well drained
Dash of freshly ground pepper
Thinly sliced cold roast beef
Lettuce

Spread bread slices with butter. Combine sour cream with onion soup mix, horseradish and pepper. Spread about 1 tablespoon of this mixture on each slice of bread. Top four slices lavishly with roast beef, then lettuce; cover with remaining bread. You may need cocktail picks or wooden picks to hold each half of the sandwich together.

Alan's Special Sandwich

3 - red bell peppers

3 - tablespoons extra virgin olive oil

1 - teaspoon sugar

1/4 - cup dry white wine

1/3 - teaspoon salt

1/4 - teaspoon ground pepper

4 - ounces Genoa salami

4 - ounces Prosciutto

4 - ounces thin ham slices

4 - ounces Provolone cheese

4 - marinated mushrooms, sliced

8 - Italian bread slices (See Dominique's Italian Bread)

Starting with the red bell pepper first, remove seeds and core. Now cut red bell peppers into 1-inch-wide strips.
Heat a pan to medium temperature and when the pan is hot add oil and peppers. Cover and cook 20 minutes. Every 2 minutes, you want to toss the peppers.
Sprinkle peppers with the sugar and add the wine. Continue to cook, covered, an additional 5 minutes. You want the peppers are very tender and caramelized. Now add the salt and pepper.
Allow peppers to cool for 15 minutes before adding to sandwich.
On your bread slices, add 1-ounce each of salami, prosciutto, ham, provolone, mushrooms, and peppers.
Picnicking or Tailgating

Heat the pepper mixture in a microwave and place in a thermal container. Make the sandwich at your picnic or tailgate site and enjoy.

Makes 4 sandwiches.

Apple-Mustard Sliced Ham

1/2 - cup apple butter

1 – tablespoon coarse-grain mustard

8 – slices marble rye bread

1-1/2 – cups cabbage, shredded

8 – ounces cooked ham, thinly sliced

4 – ounces Swiss cheese, thinly sliced

1 – medium apple, cored and sliced into thin wedges

In a small bowl, combine apple butter and mustard.
Spread one side of each bread slice with apple butter mustard.
Top half of the bread slices with cabbage, pork, Swiss cheese, apple slices, and the remaining bread slice with apple butter sides down.
Picnicking & Tailgating

Wrap in plastic wrap and chill up to 4 hours.

Makes 4 servings.

Avocado Chicken Salad Sandwich

1 c. chicken breast, cooked & diced

1/2 c. celery

1/2 c. mayonnaise

2 Tbsp. avocado, diced

2 tsp. lemon juice

1/4 tsp. salt

1/8 tsp. pepper

8 slices sourdough bread

In a mixing bowl, add the chicken, celery, mayonnaise, avocado, lemon juice, salt and pepper.

Toast gently until thoroughly mixed. Using a spoon or scoop, spread the chicken salad on the bread.

Place the other slice of sourdough bread on top. Using a sharp knife cut the bread in half and place on plate and serve.

Makes 4 servings.

Barbecue Sloppy Joes

1 - pound lean ground beef

1 - medium onion, chopped

1/2 - cup Bar-B-Q Sauce (choice of flavor)

6 - hamburger buns

In a skillet, sauté onions until tender. Remove and set aside.

Brown ground beef.

Add and stir in reserved onions, and BBQ Sauce.

Cover and simmer 15 minutes or until mixture thickens slightly, stirring occasionally.

Spoon mixture over bottom halves of buns and top with remaining halves.

Picnicking & Tailgating

Make it at home and place hot hamburger mixture in a thermal container. It will remain nice and hot until you are ready to eat. Then spoon on your buns and you are ready to eat.

Makes 6 sandwiches.

Harvard Hot Cheese & Bologna Sandwich

3 – tablespoon mayonnaise or salad dressing

1/2 - cup chili sauce

1 – pound bologna, ground

1/2 - cup Velveeta cheese, cubed

1/3 – cup onions, chopped

1/2 - cup stuffed olives, chopped

8-10 – potato rolls

Preheat oven 400-degrees.

In a small mixing bowl, blend the mayonnaise (or Miracle Whip) and chili sauce.
Add the bologna, Velveeta, onions, and olives.
Cut rolls in half and spread bologna mixture on each roll.
Wrap each roll in aluminum foil and bake for 10 minutes.
Picnicking & Tailgating:

You can make the rolls early and bake before serving or take along in a thermal container.

Grilled Caramelized Onions Circle E Ranch Burgers

2 tsp. sweet paprika

2 tsp. dried thyme

1-1/2 tsp. salt

1 tsp. garlic powder

1 tsp. onion powder

1/2 tsp. ground black pepper

1/2 tsp. ground red pepper

1/2 tsp. ground white pepper

1 lb. ground beef

4 tsp. Ranch Rub

1 Tbsp. butter

1 medium onion, cut into thin wedges

1 Tbsp. packed brown sugar

4 hamburger buns, split

Romaine lettuce, tomato slices

Preheat grill to medium heat.

In a small bowl, add the paprika, thyme, salt, garlic powder, onion powder and ground peppers and mix. Store in airtight container. Shake before using. Lightly shape ground beef into four 3/4-inch thick patties. Press 1 teaspoon Ranch Rub onto each patty.
On the grid, place patties uncovered for 13 to 15 minutes to medium (160°F) doneness. You do not want pink in center and juices show no pink color, turning occasionally.

In a large skillet, heat butter and add the onion and brown sugar. Stir and cook for 8 to 10 minutes or until onion is caramelized. Line bun bottom with lettuce and tomato. Top with burger. Evenly divide onion mixture over burgers. Makes 4 Servings.

Milwaukee Hot Corned Beef

8 – oz. Deli corned beef, chopped

1/4 - cup onion, minced

1 – 16 oz. Glass jar sauerkraut, drained

1/2 - cup mayonnaise or salad dressing

1/2 - teaspoon prepared horseradish

8 – oz. Swiss cheese, shredded

8 – slices marble rye bread or any other type of rye bread

Preheat oven 350-degrees or use microwave.

In a casserole (microwave proof) casserole dish, combine corned beef, onion, sauerkraut, mayonnaise or salad dressing, prepared horseradish, and Swiss cheese.
Heat in oven for 20 minutes or 5 minutes in microwave.
Sever on marble rye bread.
Makes 4 servings.

Baltimore-Style Oysters Loaves

Serves: 4

Ingredients:

2 large, fresh-baked crusty French rolls (approx. 8 by 4)
4 oz. butter, softened
1 pint fresh oysters, rinsed and drained
1 or 2 eggs, beaten
1-1/2 cups fine saltine cracker crumbs
2 tsp. black pepper, or more to your taste
vegetable shortening for frying
approx. 1/4 cup Tabasco sauce
Preheat oven to 450 degrees (hot) Cut a large lid in the top of each French roll, remove it and with your fingers scoop out the inside of the roll, leaving about a 1 inch shell inside the roll and on the lid. Use a brush or the back of a spoon to spread the softened butter all over the insides of the rolls and on the underside of the lids. Place rolls, hollowed-out side down, on a cookie sheet. Place lids buttered side down. Put the rolls and lids in the hot oven for 5-8 minutes, or until they begin to get crispy but BEFORE they begin the brown. Remove rolls from oven and turn it down to 300 degrees. Pat dry the oysters. Begin heating 1-1/2 inches of shortening in a heavy skillet. Four at a time, dip the oysters in beaten egg,then in a mixture of the cracker crumbs and black pepper. Drop a cracker crumb in the shortening--if it sizzles without turning immediately brown, the shortening is the right temperature. Fry oysters four at a time until they are light golden brown and crispy, turning after 2 minutes and frying for a total of 3 minutes altogether. Remove to paper toweling. Repeat with rest of the oysters, four at a time (too many oysters in pan brings down temperature of the fat and makes them soggy).

Assembly: Put four fried oysters in the bottom of one of the French rolls. Sprinkle them with Tabasco sauce to your taste. For the second layer, put in as many more oysters as will fit in the roll with the lid snugly on top (usually 2-3 more oysters.) Sprinkle these with Tabasco and then put on the lid. Wrap entire loaf tightly in aluminum foil and keep warm in a low oven. Repeat assembly for second oyster loaf. Ready to serve! Get out some forks, paper napkins, lemon wedges if you like, and some cold beer. This should be a shared feast with everyone spearing oysters out of the loaf and, of course, munching on the bread itself as they go along

Cobb Salad Pitas

Serves: 4

Ingredients:

1/2 teaspoon Dijon mustard
1 tablespoon red-wine vinegar
3 tablespoons olive oil
1 small avocado (preferably California)
2 1/2 cups diced cooked chicken (about 2 whole breasts)
1/2 cup chopped seeded vine-ripened tomato
4 slices bacon, cooked until crisp and crumbled
1/2 cup crumbled Roquefort cheese (about 2 ounces)
2 cups shredded romaine
four 7-inch pita loaves, halved crosswise
1 hard-boiled large egg, forced through a coarse sieve
In a bowl whisk together mustard, vinegar, and salt and pepper to taste and add oil in a stream, whisking until emulsified. Peel, pit, and finely chop avocado and add to dressing. Add chicken, tomato, bacon, and cheese and toss lightly.

Divide romaine among pita halves. Divide chicken mixture among pita halves and sprinkle with egg.

Fried Oyster Po' Boy

Ingredients:

24 shucked oysters, drained
yellow cornmeal, seasoned with freshly ground black pepper and cayenne, for coating
vegetable oil for deep-frying
2 loaves soft-crusted French bread
sliced tomatoes
shredded iceberg lettuce
Tartar Sauce
In a heavy-duty plastic bag, working in batches of 6, coat oysters with cornmeal, knocking off excess. In a heavy kettle heat 1 1/2 inches of oil to 375 deg. F. on a deep-fat thermometer and fry oysters in batches of 6, turning occasionally, until golden and just cooked through, about 1 1/2 minutes. Transfer oysters with a slotted spoon to paper towels to drain.

Halve loaves crosswise and horizontally, cutting all the way through and spread each piece with about 2 tablespoons tartar sauce. Divide tomatoes, lettuce, and oysters among bottom pieces of bread and top with remaining bread, pressing together gently.

Greek Chicken Pockets

Yields: 4 to 6 servings

Preparation time: 30 minutes

Ingredients:

1 cup plain nonfat yogurt
1/2 cup minced peeled cucumber
1 tablespoon each minced fresh dill and minced fresh mint or
1 teaspoon each dry dill weed and dry mint
4 to 6 pita breads (each about 6 inches in diameter)
3 small firm-ripe tomatoes (about 12 oz. total), thinly sliced
2 small green bell peppers (about 10 oz. total), seeded and thinly sliced
3 cups shredded cooked chicken
1/4 cup crumbled feta cheese
Prepare Herb Dressing:
In a small bowl, stir together 1 cup plain nonfat yogurt, 1/2 cup minced peeled cucumber, and 1 tablespoon each minced fresh dill and minced fresh mint (or 1 teaspoon each dry dill weed and dry mint).

Cut each pita bread in half; gently open halves and fill equally with tomatoes, bell peppers, chicken, and cheese. Then spoon dressing into each sandwich.

Grilled Cuban Sandwich

Serves: 4

Ingredients:

8 slices pork loin, 1 ounce each
8 slices ham, 1 ounce each
12 dill pickle chips
8 slices Swiss cheese
4 sandwich rolls
Dijon mustard to taste
Prepare a wood or charcoal fire and allow it to burn to embers. Layer each sandwich with the cheese, ham, pork and pickles.

Grill the sandwich, top side down for 1 minute, turn over and place a saute pan on top and continue to cook until cheese is melted about 3 to 4 minutes.

Grilled Portobello Sandwich with Goat Cheese and Green Sauce

Serves: 4

Ingredients:

1/4 cup baby spinach
1/4 cup basil leaves
1 teaspoon tarragon
1 teaspoon balsamic vinegar
1 teaspoon capers
2 cloves roasted garlic
2 tablespoons extra virgin olive oil
4 Portobello mushrooms
8 ounces goat cheese, sliced
2 tablespoons olive oil
Salt and pepper to taste
Puree the first 7 ingredients in a blender. Rub mushrooms with oil and season with salt and pepper. Grill rib side down first for four minutes. Turn over and spoon sauce over Portobello, while on grill, and continue to grill for an additional 4 minutes. Add slices of goat cheese touch with a little bit more of the green sauce. Remove from grill and allow to cool slightly. There you go. A beautiful open-faced sandwich!

Lobster Club Sandwich

Ingredients:

1 1/2 pound lobster, steamed and shell removed
1 tablespoon lemon mayonnaise
3 1/2-inch slices brioche, toasted
3/4 cup mixed field greens
8 slices plum tomato, sliced 1/4-inch thick
4 slices bacon, cooked
1. Slice lobster meat from tail and claws crosswise pieces, about 3/4-inch thick. Spread the mayonnaise on the brioche slices, and place them in a row on your work surface. Arrange half the quantity of tomato, field greens, bacon, and lobster meat between two slices of brioche.

2. To assemble, stack the second layer on top of the first layer with ingredients facing up. Place the last piece of brioche, mayonnaise-side down, on top of the second layer. Pierce opposite corners of the sandwich's top layer with lobster picks or decorative toothpicks. Slice the sandwich on the diagonal with a serrated knife.

Peanut Butter, Apple, and Bacon Sandwiches

Yields: 2 sandwiches

Ingredients:

1/2 cup creamy or chunky peanut butter
4 large slices whole-wheat bread (each about 5 by 5 inches), toasted lightly
8 slices bacon, cooked until crisp and drained on paper towels
1 small crisp apple (such as Royal Gala), cored and sliced thin
1/2 cup alfalfa sprouts
Spread peanut butter evenly on bread slices. Layer bacon, apple slices, and sprouts on 2 bread slices and top with remaining bread slices.

Pressed Picnic Sandwich

Pressing this sandwich melds the flavors of this sandwich allowing the layers to become one incredible experience.

This sandwich can be made one day ahead of time; instead of adding the vinaigrette in step three, add it just before you pack the sandwich, or one hour before serving.

Serves: 10

Ingredients:

1 large flat loaf rustic bread
1 1/2 teaspoons Dijon mustard
1 tablespoon balsamic vinegar
1/4 cup extra-virgin olive oil
Salt and freshly ground pepper
1 loaf rustic Italian bread, such as ciabatta
1/2 cup prepared black-olive paste
8 ounces fresh goat cheese
8 ounces marinated artichokes
6 ounces prosciutto, thinly sliced
1/4 pound peppered salami, thinly sliced
2 1/4 cups loosely packed mixed fresh herbs, such as basil, cilantro, or parsley
1. Heat a grill or grill pan to hot; alternatively, heat the broiler. Cook peppers until completely charred, turning frequently so all sides cook evenly, 8 to 10 minutes. Remove from heat. Place peppers in a deep bowl, and cover bowl with plastic wrap. Set bowl aside until the skins loosen and the peppers are cool enough to handle. Using your hands, rub off the charred skin, rinsing your hands frequently under cold running water. Slice peppers in half, and remove the seeds and stems. Cut flesh into 1-inch-wide strips.

2. In a medium bowl, combine the mustard and vinegar. Gradually whisk in the olive oil. Whisk in 2 tablespoons warm water. Whisk in salt and pepper to taste, and set the vinaigrette aside.

3. Slice the loaf of bread lengthwise, and remove crumb; reserve crumb for another use. Spread the olive paste on the bottom crust, and add the pepper strips. Crumble the goat cheese on top of peppers. Arrange artichokes over goat cheese. Drizzle half of the reserved vinaigrette on top. Arrange prosciutto and salami over artichokes. Drizzle with the remaining vinaigrette. Scatter herbs over meats. Place the top crust on sandwich.

4. Wrap the sandwich tightly with plastic wrap. Set a weight such as a brick or large cast-iron skillet on top for at least 1 hour. When ready to serve, slice sandwich into ten pieces.

Southwestern Club Sandwich

Serves: 2

Ingredients:

4 tablespoons mayonnaise
2 tablespoons chopped fresh cilantro
1 large garlic clove, pressed
1 small jalapeno chili, minced
1/2 teaspoon ground cumin
6 slices hickory-smoked bacon
4 slices sourdough bread
8 thin slices smoked turkey (about 4 ounces)
4 large tomato slices
1/2 avocado, pitted, peeled, sliced
Romaine lettuce leaves
Mix first 5 ingredients in small bowl. Cover and refrigerate until ready to use. Cook bacon in heavy large skillet over medium heat until crisp. Transfer to paper towels and drain. Toast bread. Spread mayonnaise mixture evenly over bread slices. Cover 2 bread slices with turkey, then tomato, avocado and bacon. Season generously with salt and pepper. Top with lettuce and remaining bread slices. Cut diagonally into quarters. Skewer each with frilly toothpick if desired and serve.

Alaska Salmon Sandwich Stuffer

1 medium cucumber, seeded and chopped
1/2 cup diced red or green bell pepper
1/2 cup chopped red onion
1 (14.75-ounce) can Alaska salmon, drained and chunked
2/3 cup plain nonfat yogurt
1/3 cup light mayonnaise
1 tablespoon lemon juice
1 teaspoon dried dill weed
1/2 teaspoon ground coriander, if desired
2 teaspoons crushed dried parsley*
3 or more pita breads, French or hoagie rolls, croissants, etcetera
In a mixing bowl, combine cucumber, bell pepper, onion and salmon. In separate bowl, blend yogurt, mayonnaise, lemon juice, dill weed, coriander and parsley. Stir dressing into salmon. Portion onto bread.
Makes 4 servings.

*Can substitute 2 tablespoons chopped fresh parsley for dried.

All American Club Sandwich

A layered sandwich that's an all-American lunch special.

1/2 cup mayonnaise
1 tablespoon Dijon-style mustard
12 slices whole wheat bread, toasted
8 leaf lettuce leaves
8 (3/4-ounce) slices LAND O LAKES® Deli American Cheese
1/2 pound thinly sliced deli ham
8 slices tomato
1/2 pound thinly sliced deli turkey breast
8 slices cooked bacon
Combine mayonnaise and mustard in small bowl; mix well. Spread 1 teaspoon mayonnaise mixture on 1 side of each toast slice.
To assemble each sandwich, layer 1 slice toast, mayonnaise-side up, 1 lettuce leaf, 1 slice cheese, 2 ounces ham, 2 slices tomato, 1 slice toast, mayonnaise-side down. Spread 1 teaspoon mayonnaise on toast. Continue assembling each sandwich with 1 slice cheese, 2 ounces turkey, 2 slices bacon, 1 lettuce leaf and 1 slice toast, mayonnaise-side down. Cut into triangles. Secure with toothpicks.
Makes 4 sandwiches

Antipasto Sandwich

12 ounces cooked roast beef, thinly sliced
1/2 cup Italian dressing, divided
1 (8-ounce) loaf vienna bread, unsliced
2 tablespoons chopped ripe olives
6 Boston lettuce leaves
6 tomato slices, cut 1/4-inch thick
6 onion slices, cut 1/8-inch thick
6 green onions bell pepper rings, cut 1/4-inch thick
6 slices provolone cheese
Place beef in plastic bag. Add 1/3 cup of the dressing, turning to coat beef. Close bag securely; marinate in refrigerator 1 to 2 hours. Cut bread lengthwise in half.
Combine remaining dressing and olives; spoon over bottom half of bread.
To assemble, place lettuce, tomato, onion, green pepper and cheese in layers on bottom half of bread. Top with marinated beef. To serve, cut into slices.
Makes 6 servings.

Anytime Apple Muffinwiches

Serve this sweet but tangy sandwich anytime.

4 English muffins, sliced in half, toasted
8 teaspoons LAND O LAKES® Butter, softened
8 teaspoons apricot preserves or orange marmalade
8 slices (1/2-ounce) Canadian bacon or ham
4 slices LAND O LAKES® American Cheese Food Singles
1 small apple, cored, cut into 4 (1/4-inch) rings
To assemble, spread each muffin half with 2 teaspoons butter and 2 teaspoons preserves. Top bottom half with 2 slices Canadian bacon, 1 slice cheese and 1 apple ring. Place remaining muffin half on top.
Makes 4 sandwiches

Bagel Face Sandwiches

Fluffy whipped cream cheese on doughy bagels is a favorite; add crisp and colorful sliced vegetables for a lunch time treat or for snacks.

1 carrot, sliced in thin rounds
1 pint cherry tomatoes, halved
1 cup black olives, sliced
1 bell pepper, seeded and thinly sliced
1/4 pound alfalfa sprouts
1 cucumber, thinly sliced
2 bagels
1 (12-ounce) container whipped cream cheese
Arrange the vegetables on a platter. Spread cream cheese on the bagel halves. Invite diners to decorate each with desired vegetables.
Makes 4 servings.

Bay Area Classic Ham Sandwich

What could go better with sourdough bread than ham? Serve with California grapes.

6 slices (6 ounces) ham, sliced thin
4 slices sourdough bread
2 tablespoons reduced fat herb-flavored cream cheese
1/2 cup lettuce, shredded
2 Roma tomatoes, sliced thin
2 tablespoons sliced banana peppers
Toast bread; spread one side of each slice with cream cheese. Layer ham on two slices of bread. Top with lettuce, tomatoes and banana peppers; add remaining bread. Cut each sandwich in half and serve.
Makes 2 servings.

Berry Turkey Bagel

Deli turkey and cheese are complemented by a tangy spread with dried fruit.

Spread Ingredients:
1/2 cup chopped celery
1/2 cup chopped dried cranberries, dried cherries or raisins
1/3 cup mayonnaise
1 tablespoon Dijon-style mustard

Sandwich Ingredients:
4 bagels, split
1/2 pound thinly sliced deli turkey breast
4 (3/4-ounce) slices LAND O LAKES® Deli American Cheese
4 leaf lettuce leaves
Stir together all spread ingredients in small bowl. Cover; refrigerate at least 1 hour.
To assemble sandwiches, divide spread among bagel halves. Layer each bottom bagel half with 1/4 turkey, 1 slice cheese, 1 lettuce leaf and bagel top.
Makes 4 sandwiches.

In large skillet, heat 1 teaspoon olive oil over medium-high heat. Add zucchini, onion, bell pepper and Italian seasoning. Stir fry 3 to 4 minutes or until crisp-tender. Remove from skillet.

In same skillet, heat 1 teaspoon oil until hot. Stir fry beef in two batches, 1 to 2 minutes each. Season with salt and pepper. Stir in zucchini mixture; heat through.

Arrange 1/4 of beef mixture on bottom of each roll; top each with 1 cheese slice. Place on rack in broiler pan so surface of cheese is 4 inches from heat. Broil 1 to 2 minutes or until cheese is melted.

Makes 4 sandwiches

Brie, Pear and Walnut Sandwiches

Buttery Brie, ripe pears, sweet toasted walnuts and peppery watercress—an elegant quartet of flavors in a casual sandwich setting.

1 cup chopped walnuts
8 hearty bread slices
8 ounces Brie cheese, thinly sliced
2 medium ripe pears (Bosc, d'Anjou, Comice or Bartlett), cored and sliced ¼-inch thick
1 cup watercress tips and leaves, rinsed and patted dry
Toast walnuts in a small sauté pan over medium-high heat until lightly browned, about 2 minutes. Remove from heat and set aside.
Preheat oven to 300°F.
On half the bread slices, place equal amounts of the walnuts, Brie, pear and watercress. Top with remaining bread, place on a baking sheet and bake until cheese is melted and bread is golden brown, about 10 minutes. Serve hot.
Makes 4 servings.

Caesar Sandwich

Using thinly sliced Peppered Pork Roast, this sandwich makes a tasty meal with dill spears and apple wedges.

3/4 pound cooked Peppered Pork Roast, thinly sliced
3 cups chopped romaine lettuce
1/2 cup creamy Caesar salad dressing
1/4 cup grated Parmesan cheese
1 (8 to10 inch) round loaf focaccia
Toss lettuce with dressing and cheese, set aside. Slice focaccia horizontally; cut into 4 wedges. Layer pork and then lettuce on focaccia bottoms. Place focaccia tops over lettuce.
Makes 4 servings.

California Club Ham Sandwich

6 slices (6 ounces) ham, sliced thin
4 slices seven-grain bread
2 slices provolone cheese
4 lettuce leaves
2 tablespoons honey mustard
Toast seven-grain bread; spread one side of each slice with honey mustard. Layer ham on two slices of bread. Top with provolone cheese and lettuce leaves. Add remaining bread; cut into quarters and serve.
Serves 2.

California Pork Sandwiches

This cool sandwich gives a great excuse for making a pork roast the night before. Thinly sliced pork is layered with sliced orange and red pepper and napped with a seasoned sour cream sauce. Slices of perfectly ripe avocado can be served alongside or on the sandwich.

10 slices sourdough bread
4 tablespoons butter, softened
10 large lettuce leaves
2 large oranges, peeled and thinly sliced
1 sweet red bell pepper, seeded and cut into strips
20 thin slices roast pork, about 1 pound
2/3 cup sour cream
2 teaspoons grated onion
1/8 teaspoon garlic salt
3-4 drops hot pepper sauce
1 ripe avocado, peeled and sliced
Spread bread slices with butter; top with 5 lettuce leaves. Arrange orange slices on 5 lettuce-topped bread slices. Top orange with red pepper, then roast pork. In small bowl stir together sour cream, onion, garlic salt and hot pepper sauce. Spoon about 2 tablespoons sour cream sauce over pork layer on each sandwich; top with remaining lettuce leaves and buttered bread slices. Garnish each plate with avocado slices.
Makes 5 servings.

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3-4 drops hot pepper sauce
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Spread bread slices with butter; top with 5 lettuce leaves. Arrange orange slices on 5 lettuce-topped bread slices. Top orange with red pepper, then roast pork. In small bowl stir together sour cream, onion, garlic salt and hot pepper sauce. Spoon about 2 tablespoons sour cream sauce over pork layer on each sandwich; top with remaining lettuce leaves and buttered bread slices. Garnish each plate with avocado slices.
Makes 5 servings.

Cheese Stacked Hero

A hearty whole-grain sandwich stacked high with deli ham and cheese spread with a tasty mustard mayonnaise.

Spread Ingredients:
1/4 cup mayonnaise
1 tablespoon prepared mustard

Sandwich Ingredients:
8 slices whole grain bread
4 leaf lettuce leaves
12 (1-ounce) slices deli ham
14 (1/2-ounce) slices LAND O LAKES® Deli White American Cheese*
2 red onion slices, separated into rings
2 tomatoes, sliced
Combine mayonnaise and mustard in small bowl; mix well.
Cut 6 slices cheese in half diagonally.
To assemble each sandwich, spread 1 slice bread with 1 tablespoon mayonnaise mixture. Layer 1 slice bread with 1 lettuce leaf, 3 slices ham, 3 half slices cheese, 1/4 onion rings, 1/4 tomato slices and 2 whole slices cheese; top with 1 slice bread.
Makes 4 servings.

Baby Bam Burgers

Ingredients

1 1/2 pounds lean ground beef
1/2 cup chopped yellow onion
2 teaspoons minced garlic
2 tablespoons ketchup
2 tablespoons sweet pickle relish
1 tablespoon yellow mustard
1 tablespoon Baby Bam
1/2 teaspoon salt
1/4 teaspoon ground black pepper
12 hamburger buns or small dinner rolls

Directions

1. Cover a baking sheet with aluminum foil or wax paper and wash your hands.

2. Place the meat in a large mixing bowl. Add the onion, garlic, ketchup, relish, mustard, Baby Bam, salt, and pepper, and mix with your hands until all the ingredients are well incorporated. Form the meat into patties, using about 1/4 cup for each. Place the formed patties on the baking sheet.

3. Preheat a large skillet over medium-high heat.

4. Carefully place three or four patties in the skillet, being careful not to overcrowd them. Using a plastic turner, turn the burgers over after 4 minutes. Cook the burgers on the second side for 3 minutes.

5. Using an oven mitt or pot holder, remove the burgers from the skillet and place on a platter or large plate while the other burgers are cooking. Repeat with the remaining patties.

6. Serve on hamburger buns, topped with accompaniments if desired.

Yield: Twelve 2-ounce burgers.

Be careful cooking the burgers-turn them gently to avoid hot grease splatters!

Kicked Up Blue Cheese-stuffed Bacon Hamburgers

Ingredients

2 pounds ground beef chuck
1 tablespoon minced garlic
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
12 ounces blue cheese
4 large hamburger or kaiser buns, split in half
8 slices bacon, cooked crisp and drained.
Desired condiments, such as sliced tomatoes, Romaine lettuce, sliced onions, mayonnaise, mustard

Directions

1. Preheat a gas or charcoal grill. (Alternately, cook the patties in a large skillet over medium-high heat.)

2. In a bowl, combine the beef, garlic, salt, and pepper, and mix gently but thoroughly. Divide into 8 equal patties.

3. In a separate bowl, crumble the cheese and form into 4 equal patties. Place 1 cheese patty on each of 4 beef patties. Top with remaining 4 beef patties, pinching the edges under to seal the cheese completely.

4. Place the stuffed patties on the grill and cook to desired temperature, about 2 to 3 minutes per side for medium-rare. (Alternately, cook the patties in a large skillet over medium-high heat.) Place the buns on the grill, inside down, until just warmed through, about 30 seconds. Remove the patties and buns from the grill.

5. Place the buns on serving plates and top with desired condiments. Arrange 1 patty on each bottom bun and top with 2 strips of bacon. Place the top buns on each burger and serve immediately.

Yield: Makes 4 servings

Mini Cheese Calzones

Ingredients

6 sticks (1 ounce each) string cheese
1 package (11 ounces) refrigerated bread-stick dough
1 cup jarred marinara sauce or pizza sauce for serving

Directions

1. Preheat the oven to 400°F

2. Unwrap the string cheese sticks and cut them in half crosswise. Open or unroll the bread-stick dough and separate it into 12 rectangles. Coil a rectangle of bread-stick dough around a piece of cheese stick as if you were wrapping it with yarn. Completely cover the cheese, tucking the dough ends under and pinching them to seal closed. Repeat with the remaining dough and cheese. Place the dough-covered cheese on an ungreased baking sheet.

3. Bake the mini calzones until they are golden brown, about 12 minutes. Remove them from the baking sheet and serve at once with a bowl of marinara or pizza sauce for dunking.

Serves 6 (makes 12 mini calzones)

Special Spaghetti and Meatballs

Ingredients

4 tablespoons (1/4 stick) unsalted butter
1 med onion, peeled and finely chopped
3 garlic cloves, peeled and minced
4 slices Italian bread, crusts discarded, cut into small dice
1/4 cup whole milk
2 pounds lean ground veal
1 large egg, lightly beaten
1/4 cup freshly grated Parmesan cheese
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil leaves
1 teaspoon chopped fresh thyme leaves
1 teaspoon salt
1 teaspoon sugar
1/4 teaspoon freshly ground black pepper
5 cups My Favorite Tomato Sauce
1 pound dry spaghetti or several Italian hoagies
Chopped fresh flat-leaf parsley, for garnish
Freshly ground Parmesan cheese, for garnish

Directions

1. In a medium skillet over medium heat, melt the butter. Add the onion and garlic and sauté until soft, about five minutes, taking care not to turn onions brown. Remove mixture to a small bowl and set aside to cool.

2. In large mixing bowl, combine the bread and milk. Set aside for about 10 minutes, until all the milk is completely absorbed.

3. Add to the mixing bowl and the sautéed onion and garlic, ground veal, egg, Parmesan, parsley, basil, thyme, salt, sugar, and black pepper.

4. Wetting your hands with cold water, roll about one-eighth of the veal mixture into a large, even meatball and place it on a large plate or baking sheet. Repeat with the remaining mixture, making 8 meatballs in all.

5. In a large saucepan over medium heat, heat the tomato sauce until it is very gently simmering. One at a time, carefully lower the meatballs into the simmering sauce. Reduce the heat and simmer very gently, covered, until the meatballs are cooked through and the sauce has thickened, about 45 minutes.

6. Bring a large pot of salted water to boil. Add the spaghetti and cook until al dente, tender but still chewy, following the manufacturer's suggested cooking time.

7. With a slotted spoon, remove the meatballs from the sauce and transfer them to a plate. Remove 1 1/2 cups of sauce from the pan and keep it warm. Drain the spaghetti and instantly stir into the tomato sauce in the saucepan. Toss to coat the spaghetti thoroughly. Twirl or mound the spaghetti into each of 8 warmed serving bowls or plates. Top with the meatballs and drizzle with the reserved sauce. Sprinkle with chopped parsley and Parmesan cheese, if desired.

My Favorite Tomato Sauce

Ingredients

1/4 cup extra-virgin olive oil
2 small onions, peeled, trimmed, and minced
6 garlic cloves, minced
2 tablespoons tomato paste
4 pounds Roma tomatoes, peeled, seeded, and diced
2 cups chicken stock or good-quality canned chicken broth, heated
12 to 16 fresh basil leaves, washed and dried
12 tablespoons (1 1/2 sticks) unsalted butter, cut into small pieces
Kosher salt (to taste)
Freshly ground black pepper

Directions

1. In a large saucepan, heat the olive oil over medium-high heat. Add the onion and sauté until soft, about 5 minutes. Add the garlic and cook 1 minute longer. Add the tomato paste and then the tomatoes, cook for 2 to 3 minutes, and then pour in the chicken stock. Simmer briskly until the sauce is thick, 20 to 30 minutes. For finer consistency, pass the sauce through a wire-mesh sieve into a clean saucepan.

2. Stack the basil leaves, roll them up lengthwise, and cut across the roll very thinly to make a chiffonade. Stir the basil into the sauce. Whisk in the butter piece by piece, then season to taste with salt and pepper. Keep warm.

Garlic Meatball Po'Boys

Ingredients

1/2 pound of ground veal
1/2 pound of ground beef chuck
1/2 pound of ground pork
1/2 cup finely chopped yellow onion
1/2 teaspoon finely chopped garlic
1/4 cup finely chopped green onions or scallions (green part only)
1 large egg
1/4 cup fine dried bread crumbs
1 tablespoon Worcestershire sauce
1 1/2 teaspoons salt
3/4 tablespoon cayenne pepper
16 small cloves garlic, peeled
1/4 cup bleached all-purpose flour
1 teaspoon Creole Seasoning
1/4 cup vegetable oil
2 cups thinly sliced yellow onions
One 12-ounce bottle amber beer
1 cup water
1 large (26 to 28 inches long) loaf French bread
6 tablespoons Creole or whole grain mustard
6 tablespoons Mayonnaise
1/2 pound provolone cheese, thinly sliced

Directions

1. In a large mixing bowl, combine the ground meats, chopped yellow onion, chopped garlic, green onions, egg, bread crumbs, Worcestershire, 1 teaspoon of the salt and 1/2 teaspoon of the cayenne. Mix well with your hands and form into 16 meatballs. Insert a garlic clove in the center of each meatball and pinch the meat around it.

2. Combine the flour and Creole seasoning (or cayenne pepper) in a shallow plate. Roll the meatballs evenly in the flour mixture, tapping off any excess. Reserve any remaining flour.

3. In a large skillet, heat the oil over medium heat. Add the meatballs and brown evenly, using a spoon to turn them. Remove the meatballs from the pan and set aside. With a wooden spoon, scrape the bottom of the pan to loosen any brown bits. Stir in the reserved seasoned flour. Stir constantly for 3 to 4 minutes to make a dark brown roux. Add the sliced onions and season with

the remaining 1/2 teaspoon salt and 1/4 teaspoon cayenne. Cook, stirring constantly, until the onions are slightly soft, about 2 minutes. Slowly pour in the beer and water and mix well. Bring to a boil and return the meatballs to the skillet. Reduce the heat to medium-low and simmer, uncovered, for about 1 hour, until the gravy is thick, turning and basting the meatballs with the pan gravy about every 15 minutes.

4. Remove from the heat and skim off any fat that has risen to the surface.

5. Cut the loaf of bread lengthwise in half. Spread one half with the mustard and the other half with the mayonnaise. Arrange the provolone on the bottom half of the bread, overlapping the slices, then arrange the meatballs on top of the cheese. Spoon the gravy over the meatballs Top with the remaining bred half, cut into 6 equal portions, and serve immediately.

Nola Rib-Eye Sandwich

16 new or small red potatoes, quartered
Salt
1/2 cup melted butter
1/4 pound (1 stick) unsalted butter
1/2 cup Roasted Garlic Puree
Freshly ground white pepper to taste
Vegetable oil for deep frying
1 medium-sized red onion, thinly sliced and separated into rings
1/2 cup Crystal Hot Sauce or the hot sauce of your choice
1 cup bleached all-purpose flour
Essence to taste
4 rib-eye steaks (about 10 ounces)
2 tbsp olive oil
1/4 cup Worcestershire sauce
4 large hoagie buns (each about 6 inches long), toasted
2 tbsp olive oil

Directions

1. Put the potatoes in a large saucepan and cover with salted water. Bring to a boil, reduce the heat to medium, and cook until fork tender, 8 to 10 minutes. Preheat over 375 degrees. Brush each hoagie with butter and toast, 6 to 8 minutes. Remove potatoes from heat and drain. Put the potatoes back in the pot over low heat to dry them, then mash with a potato masher. Add the heavy cream, butter, and garlic puree and mix well, but remember the potatoes should be slightly lumpy. Season with salt and pepper. Set aside and keep warm.

2. In a large, heavy, deep pot or an electric fryer, heat 4 inches of vegetable oil to 360 degrees.

3. In a small mixing bowl, toss the onion with the hot sauce. Put the flour in a shallow bowl and season with Essence. Dredge the onion rings in the flour, shaking them to remove excess flour. Fry them in batches in the hot oil, turning them once, until golden brown, 2 to 3 minutes. Drain on paper towels, then season with Essence. Set aside and keep warm.

4. Rub the rib-eyes with the olive oil and season with Essence. Heat a large saute pan over medium-high heat. Add the steaks and cook for 6 to 8 minutes on each side for medium-rare, 130 degrees to 140 degrees; 10 minutes for medium, 145 degrees to 150 degrees; 12 minutes for well done, 155 degrees to 165 degrees. Remove the steaks from the saute pan and add the Worcestershire, stirring to loosen any browned bits on the bottom of the pan.

Cheesy New York High Rise Club

1 (24-ounce) unsliced loaf style onion rye bread, seeded or plain
8 ounces Brie, with herbs or plain, rind removed
1 stick unsalted butter, softened
1 teaspoon crushed dried red pepper flakes
1/2 teaspoon black pepper
1 medium red onion, sliced
8 ounces aged Swiss cheese, sliced
8 ounces pastrami, sliced
2 1/2 cups baby spinach salad, ready to use
4 ounces caraway Havarti cheese, sliced
Dijon mustard (optional)
Slice bread lengthwise in thirds. Toast bread lightly if desired.
Soften Brie 1 minute in microwave, if necessary. With a fork or in food processor, crush or mash Brie cheese with butter and spices.
Spread Brie butter over cut sides of bread, including both sides of middle slice. On bottom slice add half the onions, Swiss slices, pastrami, half the spinach, center slice of rye bread, remaining onions, Havarti and remaining spinach. Close sandwich with remaining Brie-buttered bread. Serve with Dijon mustard if desired.
Makes 6 servings.

Chicken Salad Sandwiches with Smoked Almonds

3 cups cooked chicken, shredded
1/2 cup mayonnaise
1/3 cup minced green onion
1 teaspoon minced fresh tarragon leaves
Freshly ground pepper to taste
1/2 cup finely chopped smoked almonds
6 lettuce leaves, washed and dried
12 slices fresh bread, your choice
In a bowl stir together chicken, 1/2 cup of mayonnaise, green onion, tarragon, smoked almonds and pepper.
Mound mixture evenly on 6 slices of bread, top lettuce and remaining 6 slices. Cut diagonally and serve.
Makes 6 sandwiches.

Chicken-Vegetable Salad Filling

3 cups chopped, cooked chicken breast
1 cup fresh bean sprouts
1 cup chopped celery
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1/3 cup mayonnaise
3 tablespoons lemon juice
1/2 teaspoon freshly ground pepper
3/4 teaspoon dry mustard
1/2 teaspoon seasoned salt
Combine chicken, bean sprouts, celery, green pepper and onion in a bowl; toss gently.
Combine remaining ingredients; stir well. Add to chicken mixture; toss gently to mix.
Makes 8 servings.

Chicken-Vegetable Salad Filling

3 cups chopped, cooked chicken breast
1 cup fresh bean sprouts
1 cup chopped celery
1/2 cup chopped green bell pepper
1/2 cup chopped onion
1/3 cup mayonnaise
3 tablespoons lemon juice
1/2 teaspoon freshly ground pepper
3/4 teaspoon dry mustard
1/2 teaspoon seasoned salt
Combine chicken, bean sprouts, celery, green pepper and onion in a bowl; toss gently.
Combine remaining ingredients; stir well. Add to chicken mixture; toss gently to mix.
Makes 8 servings.

Chutney-Turkey Salad on Focaccia

Can be used as appetizers or main meal.

1/2 cup finely chopped celery
1/3 cup CROSSE & BLACKWELL Hot Mango Chutney
3 tablespoons mayonnaise
1 teaspoon sesame seeds, toasted
2 cups chopped cooked turkey
1 package BUITONI® Italian Herbs and Cheese Focaccia Bread Mix, prepared according to package directions
2 tablespoons extra virgin olive oil
1 small zucchini, cut lengthwise into 8 (1/4-inch) slices
1 (7-ounce) jar roasted red bell peppers, drained and sliced
8 spinach leaves
2 tablespoons prepared Caesar dressing
4 teaspoons Dijon mustard
PREHEAT oven to 350*F.
COMBINE celery, chutney, mayonnaise and sesame seeds in medium bowl. Add turkey; toss to coat.
CUT prepared bread in half horizontally. Brush olive oil on cut sides. Place bread in a single layers on jelly-roll pan. Bake at 350*F for 12 minutes or until toasted. Spread 1/2 cup turkey salad over bottom half. Top with zucchini slices, roasted peppers and spinach; drizzle dressing over vegetables. Spread mustard over top half of bread; place on top of sandwich. Cut into 12 slices. Makes 12 appetizer servings.

Classic Egg Salad Sandwiches

6 large eggs
1/3 to 1/2 cup mayonnaise
1/2 teaspoon salt
1/4 teaspoon ground black pepper
8 slices white bread
In a saucepan with enough water to cover boil eggs for 8 to 10 minutes. Rinse in cold water. Peel off shell. Place eggs in a bowl and mash with a fork.
Stir in mayonnaise, salt and pepper to blend. Spread on bread to make sandwiches.
Makes 4 servings.

Continental Baguette

1 cooked tenderloin from Pork Tenderloin Fajitas recipe, thinly sliced
1 baguette (long, thin French bread), about 24 inches long
1/2 cup spreadable garlic and herb cheese
1/2 cup fruit chutney or cranberry sauce
4 large lettuce leaves
Cut baguette into 4 equal pieces and cut each lengthwise. Spread cheese onto the bottoms of bread, followed by chutney. Top with slices of tenderloin and lettuce, then tops of bread. Serves 4.

Corned Beef & Slaw Sandwich

These reuben-type sandwiches are easy to make when ingredients are purchased at the supermarket deli.

4 slices whole wheat bread, toasted
8 teaspoons spicy brown mustard
8 ounces thinly sliced deli corned beef
1/2 pint vinaigrette deli cole slaw
4 slices Swiss cheese
Heat oven to 350°F. Spread each slice of bread with 2 teaspoons mustard.
To assemble each sandwich, layer 1 slice bread, 2 slices corned beef, 14 cup cole slaw and 1 slice cheese.
Place sandwiches on ungreased baking sheet. Bake for 8 to 10 minutes or until cheese is melted.
Serve warm.
Makes 4 servings.

Creamy Chicken And Braeburn Apple Sandwiches

1/2 cup mayonnaise
2 1/4 teaspoons lemon juice
1 teaspoon grated fresh gingerroot
1 cup cooked chicken, cut into 1/2-inch chunks
1 braeburn apple, cut into 1/2-inch chunks
1 celery rib, chopped
1 baguette
1 bunch watercress, basil or other herb
1 medium red onion, peeled and thinly sliced
In medium bowl, mix mayonnaise, lemon juice and ginger until thoroughly blended. Stir in chicken, apple and celery. Season with salt.
Cut baguette crosswise into 4 pieces, about 4 inches long. Cut each piece lengthwise, about 3/4 of the way through. Line each sandwich with watercress or basil; top with a heaping 1/2 cup of salad. Top with onion and season with black pepper.
Makes 4 servings.

Egg Salad Spread Supreme

6 hard-cooked eggs, chopped
1/4 cup shredded zucchini
1/4 cup shredded carrots
2 tablespoons chopped celery
1 tablespoon chopped green onion
1/4 cup fat-free cream cheese, softened
2 tablespoons plain yogurt (or mayonnaise)
1/4 teaspoon seasoning salt
1/4 teaspoon dill weed
Pinch of dry mustard, salt, and pepper
Combine eggs, zucchini, carrots, celery, and green onion in bowl; set aside.
Mix cream cheese, mayonnaise, and seasonings until thoroughly blended.
Combine cream cheese mixture and egg mixture. Cover and refrigerate until ready to use.
Makes 6 servings.

Eggless Egg Salad Sandwiches

1 cup liquid egg substitute
1/4 cup chopped celery
1/4 chopped onion
2 tablespoons fat-free mayonnaise
12 slices whole wheat bread
6 lettuce leaves
1 large tomato, cut into 6 thin slices
Pour egg substitute into an 8-inch nonstick skillet; cover tightly and cook over very low heat for 10 minutes. Remove from heat and let stand, covered, 10 minutes. Cool completely.
Dice egg and place in a small bowl. Add celery, onion and mayonnaise; mix well. On each of 6 bread slices, place a lettuce leaf and a tomato slice; top each with 2 to 4 tablespoons egg salad and finish with a remaining bread slice.
Makes 6 servings.

Firecracker Turkey Sandwich

This turkey sandwich features fresh tomatoes, alfalfa sprouts and the crisp texture of radishes.

1/4 cup mayonnaise
4 kaiser rolls, cut in half
1/2 cup sliced radishes
12 (about 2 1/4 x 1-inch) slices LAND O LAKES® Cheddar Cheese
8 ounces thinly sliced turkey breast
8 slices tomato
1 cup alfalfa sprouts
Spread mayonnaise on top and bottom halves of kaiser rolls.
To assemble each sandwich, layer each bottom roll half with 1/4 of radishes, 1/4 of turkey, 3 slices cheese, 2 slices tomato, 1/4 cup sprouts and top half of roll.
Makes 4 sandwiches.

Game Day Sub Sandwich

You will score extra points at half time with your guests when you serve this sandwich.

1 pound loaf French bread, cut in half lengthwise
1/2 cup mayonnaise
1/4 cup Dijon-style or honey mustard
6 leaves leaf lettuce
1 medium tomato, cut into thin slices
6 ounces thinly sliced deli turkey breast
6 (3/4-ounce each) slices deli LAND O LAKES® American Cheese
6 ounces thinly sliced deli ham
6 (3/4-ounce each) slices deli LAND O LAKES® Swiss Cheese
2 thin slices onion, separated into rings
Wooden picks
Combine mayonnaise and mustard in small bowl. Spread each cut-side of French bread halves with mayonnaise mixture.
To assemble sandwich, layer bottom half of loaf with lettuce, tomato, turkey, American cheese, ham, Swiss cheese and onion. Cover with top half of loaf; secure with wooden picks, if desired. Cut into 6 sandwiches.
Makes 6 sandwiches.

TIP: To make individual sub sandwiches use 6 split hoagie rolls. Spread 1 tablespoon mayonnaise mixture on each cut-side of each split hoagie roll. Assemble sandwiches as directed above.

German-Style Ham Sandwich

6 slices (6 ounces) Westphalian or Black Forest ham, thinly sliced
1/4 cup apple butter*
1 tablespoon stone-ground mustard
2 Kaiser rolls, split
4 ounces sliced Emmental or other Swiss cheese
1 small cucumber, very thinly sliced
Bibb or Boston lettuce leaves
In a small bowl, stir together apple butter and mustard. Spread apple butter mixture on cut surfaces of Kaiser rolls. Fill Kaiser rolls with ham, Emmental cheese, cucumber slices, and lettuce leaves.
Serves 2.

*May substitute with mango chutney

Green Chile Egg Salad Sandwiches

Green chiles add a south-of-the-border accent to the standard egg salad sandwich. Serve on warm and crusty toasted bagels or English muffins.

1 (4-ounce) can ORTEGA® Diced Green Chiles
4 large hard-cooked eggs, peeled and mashed
1/4 cup or more mayonnaise
2 tablespoons sliced green onion
1/4 teaspoon hot pepper sauce
4 bagels or English muffins, split and toasted
COMBINE chiles, eggs, mayonnaise, green onion, and hot pepper sauce. Season with salt and ground black pepper.
SPREAD egg salad over toasted bagels or English muffins and serve.
Makes 4 servings.

Ham and Cheese Party Loaf

This clever French loaf is stuffed with a savory ham salad and cubes of Swiss and cheddar cheese. Make ahead of time and keep well-wrapped in the refrigerator before slicing thinly to serve.

1 1/2 pounds fully cooked ham, ground fine
10 tablespoons butter, softened
3 tablespoons Dijon-style mustard
1/2 teaspoon ground allspice
1/8 teaspoon ground nutmeg
1/4 teaspoon ground black pepper
1/4 teaspoon dried thyme, crushed
1 1/2 ounces Swiss cheese, in one piece
1 1/2 ounces sharp Cheddar cheese, in one piece
1 long slender loaf French bread, about 12 ounces
12 gherkins
In large bowl combine butter, mustard, allspice, nutmeg, pepper and thyme; mix until smooth. Add ground ham to butter mixture; blending well.
Slice Swiss and cheddar cheese into 1/4-inch thick sticks.
Turn bread top side down; cut off ends. Make a lengthwise cut down the center of the loaf from one end to the other, being careful not to cut through top side. Spread the bread apart carefully; hollow it out, leaving about 1/2-inch thick shell. (The bread removed from the center can be dried and used for breadcrumbs).
Press half the ham mixture into the bread. Arrange the Swiss cheese sticks lengthwise in one row; arrange the gherkins as the center row, the cheddar as the third row. Press the remaining ham mixture on top. Wrap tightly in plastic wrap; then in foil. Refrigerate for several hours or overnight.
To serve, slice filled loaf thinly; arrange slices, overlapping, on serving tray.
Makes about 30 servings.

Ham and Onion Sandwich Spread

1 1/3 cups chopped ham
1/4 cup chopped celery
1/4 cup chopped onion
1/4 cup mayonnaise
3 tablespoons sweet pickle relish
Salt and freshly ground black pepper to taste
Combine all ingredients in medium bowl, mixing well. Season with salt and pepper to taste.
Makes about 1 3/4 cups.

Ham Salad

A basic stand-by for leftover ham. Accompany with potato chips and sweet pickles.

3 cups coarsely ground ham
2 hard-cooked eggs, chopped
1/2 cup chopped celery
1/2 cup mayonnaise
1/4 cup diced sweet pickle
2 teaspoons prepared mustard
1/8 teaspoon black pepper
In medium bowl stir together all ingredients. Makes about 3 3/4 cups, enough for 6 sandwiches. Make sandwiches on soft sandwich buns or whole wheat bread, topped with lettuce leaves. Makes 6 servings.

Note: Have your butcher grind smoked ham for you, or grind leftover ham in a food processor or grinding attachment. One pound of ham will yield about 3 cups ground ham.

Hawaiian Ham Spread

A yummy way to use up leftover ham.

1 1/2 cups cooked ground ham*
1 (8-ounce) can crushed pineapple, well drained
1 teaspoon packed brown sugar
1/8 teaspoon ground cloves
2 1/2 tablespoons mayonnaise
8 slices fresh multi-grain, whole wheat or white bread
Combine all ingredients; stir well.
Spread filling onto 4 bread slices, top with remaining bread slices and cut sandwiches diagonally.
Makes 4 servings.

Hero-In-The-Round

Serve this family-size sandwich with potato salad, coleslaw and cookies.

1 (8-inch) loaf round bread, unsliced
1/2 cup LAND O LAKES® Butter, softened
4 ounces thinly sliced roast beef
8 LAND O LAKES® American Cheese slices
1/4 cup Thousand Island dressing
6 lettuce leaves
1 medium tomato, sliced 1/4-inch
4 ounces thinly sliced pastrami
4 ounces LAND O LAKES® Monterey Jack Cheese, cut into 16 (2x1-inch) slices
Cut loaf lengthwise horizontally into 4 slices; spread all cut surfaces with butter.
Place bottom slice of loaf on platter; top with roast beef and American cheese slices. Spread with 2 tablespoons Thousand Island dressing.
Place second bread slice on top of beef and cheese; top with lettuce and tomatoes.
Place third bread slice on top of tomatoes; top with pastrami and Monterey Jack cheese. Spread with remaining Thousand Island dressing. Add remaining bread slice.
Skewer loaf with 6 to 8 skewers from top to bottom, if desired. Cut into 8 pie-shaped wedges.
Makes 8 servings.

TIP: For variety, add 1/2 teaspoon seasoned pepper to butter. Spread cut surfaces of bread with butter mixture.

TIP: Prepare sandwich as directed above. Cover with plastic food wrap; place in cold picnic cooler when transporting.

Hoagies

An Italian deli classic. Goes well with a deli-style salad, ice cold soda and a great video!

2 Hoagie rolls
2 tablespoons mayonnaise, if desired
1 cup finely shredded lettuce
2 or 3 pepperocini peppers, sliced thin
2 tablespoons sliced black olives
1/2 small onion, sliced very thin
6 slices of hard salami
6 thin slices of cooked ham
4 thin slices of provolone
6 thin slices of tomato
3 tablespoons olive oil
1 tablespoon red-wine vinegar
1/2 teaspoon dried orégano, crumbled
Salt and freshly ground pepper to taste
Slice rolls in half. Spread mayonnaise on the rolls.
Layer the lettuce, pepperocini peppers, olives, onion, salami, ham, provolone and the tomato on bottom halves of rolls.
In a small bowl whisk together the oil, vinegar, oregano, salt and pepper. Drizzle the dressing over and cover with the top halves of the rolls.
Makes 2 sandwiches.

Hometown Ham & Turkey Focaccia

Using focaccia is a creative way to serve this cold summertime sandwich that features many deli ingredients.

1 (12-ounce) focaccia bread (about 9 inches), sliced in half horizontally
1/2 cup cream cheese with chive and onion
24 fresh spinach leaves, washed, stems removed
1/2 pound thinly sliced deli turkey breast
6 slices (3/4-ounce each) deli LAND O LAKES® American Cheese
1/2 pound thinly sliced deli ham
6 slices (3/4-ounce each) deli LAND O LAKES® Provolone Cheese
2 medium tomatoes, thinly sliced
Spread both cut-sides of focaccia bread halves with cream cheese. Place one-half spinach on bottom half focaccia. Layer with turkey, American cheese, ham, Provolone cheese, tomatoes and remaining spinach. Cover with top half focaccia.
To serve, secure each serving with long toothpick. Cut into 6 wedges.
Makes 6 servings

Inside-Out Sandwiches

Recipes like this meet the all important picnic criteria: easy to fix, easy to pack and easy to serve!

6 thin slices deli ham
6 (3/4-ounce) slices LAND O LAKES® American Cheese Food Singles
2 tablespoons prepared mustard or mayonnaise
6 (1-inch thick) soft breadsticks, baked
Prepared mustard and/or ketchup, if desired
Top 1 slice ham with 1 slice cheese. Spread with 1 teaspoon mustard. Place breadstick on edge of ham and cheese; roll ham and cheese around breadstick.
Repeat with remaining ingredients. Wrap each sandwich tightly in plastic food wrap; refrigerate at least 30 minutes. Serve with mustard or ketchup for dipping, if desired.
Makes 6 sandwiches.

Italian Submarine Sandwich

These sandwiches are perfect for a build-your-own party. Just lay out the salami, prosciutto, provolone, lettuce and tomatoes and let them have at it. An easy dinner that's a crowd pleaser, too.

4 tablespoons mayonnaise
4 Italian rolls, split
1 (8-ounce) package salami, sliced
1 (8-ounce) package prosciutto, sliced
1 (8-ounce) package ham, sliced
1 (8-ounce) package provolone, sliced
1 bunch romaine leaves
2 roma tomatoes, thinly sliced
1 cup sliced black olives
1 (12-ounce) jar pepperoncinis, sliced
4 tablespoons mustard
Spread mayonnaise on the bottom of each roll. Layer with salami, prosciutto, ham and provolone. Top with 2 romaine leaves and 1/4 of the tomato. Sprinkle with black olives and pepperoncinis. Spread mustard on the top of each roll. Close the sandwich and serve with pasta salad.
Makes 4 servings.

Jumbo Party Sandwich

Thinly sliced roast beef, provolone cheese and olives are a sandwich classic—and a party favorite.

1 1/2 pounds thinly sliced cooked lean roast beef
1/2 cup sour cream
1 tablespoon horseradish-style mustard
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 round loaf white bread, unsliced (2 pounds)
1 clove garlic, minced
1/4 cup butter, softened
1 tablespoon snipped Italian parsley
1 teaspoon crushed dried basil
3 cups chopped lettuce
6 thin slices red onion, separated into rings
6 ounces fontinella or provolone cheese, sliced
1 red bell pepper, thinly sliced
1/4 cup sliced pitted ripe olives
Combine sour cream, mustard, salt and pepper; reserve.
Cut bread in half horizontally. Remove soft center of bread, leaving about a 1-inch- thick shell.
Mash garlic; combine with butter, parsley and basil. Spread cut sides of bread with herb butter.
To assemble, layer ingredients in the following order in bottom of loaf: lettuce, onion, cheese, roast beef, sour cream dressing, red pepper slices and olives. Cover with top of loaf.
Cut into 8 wedges; serve immediately.
Makes 8 servings.

Louisiana Sandwich

Piled high with thinly-sliced ham, turkey and cheddar cheese, the rib-tickling Louisiana Sandwich was popular at the turn of the century when they were a midday staple.

2 tablespoons spoonable Thousand Island dressing
2 slices white bread
1 ounce thinly sliced turkey
1 ounce thinly sliced ham
1 ounce thinly sliced cheddar cheese
1 leaf red cabbage
Spread dressing evenly onto each slice of bread. Top one slice with turkey, ham, cheese and cabbage. Top with remaining bread slice, dressing-side down. Leave sandwich whole or cut into halves as desired.
Makes 1 serving.

Midwestern Delight Ham Sandwich

A ham sandwich with the unexpected flavor of roast peppers and cheese bread. Serve with potato salad and baby carrots.

6 slices (6 ounces) ham, sliced thin
4 slices cheese bread
2 tablespoons reduced-fat mayonnaise
1/8 cup roasted red peppers
Toast cheese bread; spread one side of each slice with mayonnaise. Layer ham on two slices of bread. Top with peppers and remaining bread. Cut sandwiches in half and serve.
Makes 2 servings.

New England Haven Ham Sandwich

6 slices (6 ounces) ham, sliced thin
4 thick slices cracked wheat bread
2 tablespoons cranberry-apple relish
Layer ham on two slices of bread. Spread relish on remaining slices; place on top of ham. Cut each sandwich in half and serve.
Serves 2.

New Orleans Muffuletta

Celebrate the spirit of Mardi Gras with this New Orlean's inspired sandwich.

Olive Mixture Ingredients:
1 (16-ounce) jar mixed pickled vegetables, drained, finely chopped
1/2 cup finely chopped stuffed green olives
1 (4 1/4-ounce) can chopped pitted ripe olives
3 tablespoons olive oil
1 tablespoon finely chopped fresh garlic

Sandwich Ingredients:
1 (1-pound) unsliced round Italian bread
1/4 pound thinly sliced deli turkey
4 slices (3/4-ounce each) deli LAND O LAKES® American Cheese
1/4 pound thinly sliced deli hard salami
4 slices (3/4-ounce each) deli LAND O LAKES® Provolone Cheese
Combine pickled vegetables, green olives, ripe olives, olive oil and garlic in medium bowl; mix well. Set aside.
Cut bread in half horizontally; remove bread in center, leaving 1/2-inch thick bread shells.
Divide olive mixture between bread shells; press firmly. Layer bottom bread shell with turkey, American cheese, salami and Provolone cheese. Carefully top with remaining bread shell. Wrap tightly in plastic food wrap; refrigerate at least 2 hours or overnight.
To serve, secure with toothpicks. Cut into wedges.
Makes 8 servings

Palm Beach Sandwiches (a.k.a. Pimento Cheese Sandwiches)

Despite their genteel Floridian name, these cheddar-cheese- and-red-pepper-salad-filled sandwiches are popular throughout the South. Good cooks embellish them variously (substituting homemade red pepper conserve or diced green chilies for the roasted peppers or supplementing either with chopped pecans); hasty cooks don't hesitate to resort to jarred pimientos.

2 large heavy red sweet peppers
3/4 cup mayonnaise, fresh or purchased
1/2 cup thinly sliced green onions
1 tablespoon fresh lemon juice
1 tablespoon Dijon mustard
3/4 teaspoon hot pepper sauce
3/4 pound sharp Cheddar cheese, coarsely grated
16 thick slices white sandwich bread

In the flame of a gas burner or under a preheated broiler, roast peppers, turning them, until the skins are lightly and evenly charred. Slip the peppers into a paper bag, close the top and steam the peppers until cool. Rub away the burnt peel, then stem and core the peppers and finely chop them.
In a large bowl, stir together the chopped peppers, mayonnaise, green onions, lemon juice, mustard, and hot pepper sauce. Gradually stir in the grated cheese, mixing thoroughly . The sandwich filling can be prepared up to 1 day ahead. Cover and refrigerate; return it to room temperature before proceeding.
Up to 30 minutes before serving time, lay 8 slices of the bread on a work surface. Divide the filling evenly among the slices, spreading it to the edges of the bread and using it all. Top with the remaining 8 slices of bread. With a serrated knife, carefully cut the sandwiches in half on the diagonal. Cover the sandwiches with plastic wrap and then drape them with a dampened towel until serving.
Serves 8.

Peanut Butter & Cheesy Apple Bagels

A delicious, nutritious combo for lunch at home or away.

4 teaspoons peanut butter
1 plain bagel, split
2 LAND O LAKES® American Cheese Singles
6 slices apple
Spread 2 teaspoons peanut butter on cut-side of each bagel half. Place cheese slice on peanut butter; layer with apple slices.
Makes 2 sandwiches.

Peanut Butter, Apple and Bacon Sandwiches

1/2 cup creamy or chunky peanut butter
4 slices 12 grain bread, toasted
8 slices bacon, cooked crisp and drained on paper towels
1 apple (Royal Gala, Cameo etc.), cored and sliced thin
1/2 cup alfalfa sprouts
Spread peanut butter evenly on bread slices.
Layer bacon, apple slices, and sprouts on 2 bread slices and top with remaining bread slices.
Cut diagonally and serve.
Makes 2 sandwiches.

Peanut Butter, Banana and Date Pita Sandwiches

1/2 cup chunky or smooth old-fashioned peanut butter
3 tablespoons honey
2 whole wheat pita breads (pocket bread)
8 pitted dates, chopped
2 ripe bananas, peeled, sliced
In small bowl combine peanut butter and honey; mix well.
Lightly toast pita breads; cut each in half crosswise. Open pita pockets and spread about 2 tablespoons peanut butter/honey mixture on both sides of the inside of each pita pocket.
Divide banana slices and chopped dates evenly among pita pockets; close sandwiches, pressing slightly to adhere.
Serves 4.

Pretzelwiches

This creative sandwich will be a lunchbox favorite.

8 (4 to 4 1/2-inch) soft pretzels*
4 teaspoons prepared mustard
8 LAND O LAKES® American Cheese Food Singles
6 ounces your favorite sliced luncheon or deli meat
Spread bottom side of each pretzel with 1/2 teaspoon mustard.
To assemble each sandwich, layer 1 pretzel, mustard-side up, with 1 slice cheese, 1/4 meat and 1 slice cheese. Place another pretzel, mustard-side down, over sandwich ingredients; press gently.
Makes 4 sandwiches.

*If using frozen soft pretzels, bake according to package directions; cool.

Roast Pork and Spicy Slaw Sandwiches

1 1/2 pounds thinly sliced roast pork
1/2 cup mayonnaise
2 tablespoons lemon juice
1 tablespoon horseradish
1 garlic clove, crushed
1 teaspoon fennel seed
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
3 cups shredded cabbage
6 onion rolls, cut in half
In a large bowl, stir together mayonnaise, lemon juice, horseradish, garlic, fennel seed, salt and pepper. Add cabbage and toss to coat.
Layer equal portions of pork on bottom halves of rolls; top with slaw. Cut in half, if desired. Wrap in foil and keep chilled until ready to serve.
Serves 6.

Roasted Pepper & Turkey Sandwiches

Choose one, two or three kinds of peppers to roast for this tasty hero sandwich.

2 Anaheim chili peppers, halved lengthwise
2 red, yellow or green peppers or poblano peppers, quartered lengthwise
4 (7 to 8-inch) hoagie sandwich buns, split lengthwise
2 tablespoons LAND O LAKES® Butter, melted
4 ounces shaved deli turkey
4 slices (3/4-ounce each) LAND O LAKES® Monterey Jack Cheese
1/4 cup country-style Dijon, jalapeno, dill or sweet hot mustard
Heat broiler. Cover broiler pan with foil. Remove seeds and stems from peppers. Place peppers, cut side down, on broiler pan. Broil 4 to 6 inches from heat until skins blacken (8 to 12 minutes). Wrap in damp towels; place in plastic food bag. Let stand 15 minutes.

MeanwhBBQ Cheeseburgers

Ingredients:

1-1/2 lb ground Beef
1/4 cup finely chopped onion
- Prepared barbecue sauce
4 slices process American cheese
4 crusty rolls, split
- Romaine lettuce
- Tomato slices

Servings: 4

Instructions:
1. In large bowl, combine ground Beef and onion, mixing lightly but thoroughly. Shape into four 3/4"-thick patties. 2. Place patties on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes or until centers are no longer pink, turning occasionally. Approx. 1 minute before burgers are done, brush with barbecue sauce; top with cheese. 3. Line bottom of each roll with lettuce and tomato; top with cheeseburger. Close sandwiches.

Roasted Red Pepper Stuffed Sandwich

This stuffed sandwich is packed with flavor combining three cheeses, roasted red peppers, red onion and basil.

1 (1-pound) loaf Italian or French bread, cut in half lengthwise
1/2 cup prepared olive oil vinaigrette salad dressing
4 to 5 lettuce leaves
2 tomatoes, sliced 1/4-inch
6 slices (1/2-ounce each) LAND O LAKES® Chedarella®, Cheddar or Swiss Cheese
1/2 (7 1/4-ounce) jar (1/2 cup) roasted red pepper slices, drained
1/2 small red onion, thinly sliced
1/3 cup mild banana pepper rings
1/3 cup pitted ripe olives
6 to 8 fresh basil leaves*
Scoop out center of top half of bread, leaving 1/2-inch shell; set aside.
Brush both cut sides of bread with dressing. Layer bottom half of loaf with lettuce leaves, tomatoes, cheese, roasted red pepper, onion, banana pepper, olives and basil leaves. Cover with top half of bread. Wrap entire loaf in plastic food wrap. Refrigerate 1 hour before serving to blend flavors.
Remove from refrigerator 15 minutes before serving. Cut into slices.
Makes 6 sandwiches.

*Substitute 1 teaspoon dried basil leaves.

Sourdough Picnic Loaf

A great sandwich easily made with a quick trip to the deli.

1 (16-ounce) round loaf sourdough bread, cut in half horizontally
1/4 cup Italian salad dressing
2 lettuce leaves
1/2 pound thinly sliced LAND O LAKES® Deli Swiss Cheese
1/2 pound thinly sliced deli honey ham or cooked ham
8 ounces deli vinaigrette vegetable salad, coarsely chopped, drained
Scoop out center of both halves of bread, leaving 1/2-inch shell.
Brush both cut-sides of bread with salad dressing.
Layer bottom half of bread with 1 lettuce leaf, half cheese, half ham, vegetable salad, remaining ham, remaining cheese and 1 lettuce leaf. Cover with top half of bread.
To serve, cut into 6 wedges.
Makes 6 sandwiches.

Submarine Sandwich

Italian delis are legendary for making terrific submarine sandwiches. But did you realize how incredibly easy they are to prepare at home? Using the best quality coldcuts and a great crusty loaf of Italian or French style bread you can make a satisfying meal in just minutes.

1/4 cup Italian vinaigrette
1 long crusty loaf (about 16 inches) French or Italian bread
1/4 cup mayonnaise
2 small ripe tomatoes, thinly sliced
4 ounces prosciutto, thinly sliced
6 ounces Italian salami, thinly sliced
3 ounces cheddar cheese, thinly sliced
6 ounces boiled ham, thinly sliced
4 ounces provolone cheese, thinly sliced
12 slices dill pickles
1 cup shredded iceberg lettuce
12 small sweet pickled peppers, sliced

Slice loaf of bread in half lengthwise and spread both cut sides with mayonnaise. Layer bottom half of loaf with tomato slices, prosciutto, salami, Cheddar, ham, provolone, and pickles. Top with lettuce and pickled peppers. Spoon vinaigrette over the filling and cover with top half. Press down firmly.
Serves 3 to 4.

Submarine Sandwich

This sandwich is quick to make and is a tangy combination of roast beef and horseradish-flavored spread.

1/2 pint deli creamy coleslaw
2 tablespoons prepared horseradish
4 hoagie buns, cut in half
8 ounces thinly sliced deli roast beef
8 slices (3/4-ounce each) deli LAND O LAKES® American Cheese
8 slices tomato
4 lettuce leaves
Stir together coleslaw and horseradish in small bowl.
To assemble sandwiches, spread about 1/4 cup coleslaw mixture on bottom half of each bun.
Layer with 1/4 roast beef, 2 slices cheese, 2 slices tomato, 1 lettuce leaf and top of bun.
Makes 4 sandwiches.

Bistro Cheeseburgers

Ingredients:

1-1/2 lb ground Beef
4 slices (1/2") sweet onion
- Vegetable oil
8 slices Swiss process cheese food
4 crusty rolls, split, toasted
4 romaine lettuce leaves
4 slices (1/4") tomato
- Sauce:
1/4 cup mayonnaise
1 Tbsp Dijon-style mustard

Servings: 4

Instructions:
1. Combine sauce ingredients; set aside. 2. Lightly shape ground Beef into four 3/4"-thick patties. Lightly brush onion with oil. Place patties and onion on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes or until centers of patties are no longer pink and onions are tender, turning occasionally. Season burgers with salt and pepper if desired, after turning. Approx. 1 minute before burgers are done, top each with 2 cheese slices. 3. Meanwhile spread sauce on top half of each roll. Line bottoms of rolls with lettuce and tomato; top with cheeseburger and onion. Close sandwiches.

Brew Burgers

Ingredients:

1-1/2 lb ground Beef
4 slices (1/2") sweet onion
4 slices (1 oz each) Swiss cheese
4 crusty white or whole wheat rolls, split
- Lettuce Brew Sauce:
- Brew Sauce:
1/4 cup beer
1/4 cup prepared steak sauce

Servings: 4

Instructions:
1. In 1-cup glass measure, combine sauce ingredients. Cover and microwave on HIGH 1 to 1-1/2 minutes or until bubbly; set aside. 2. Lightly shape ground Beef into four 3/4"-thick patties. Place patties and onion on grid over medium, ash-covered coals. Grill, uncovered, 13 to 15 minutes or until centers of patties are no longer pink and onions are tender, turning occasionally. Season burgers with salt if desired, after turning. Approx. 2 minutes before burgers are done, brush generously with sauce; top with cheese. 3. Line bottom of each roll with lettuce; top with burger, onion and sauce. Close sandwiches.

Halloween Burgers for Kids

Ingredients:

1-1/2 lb ground Beef
6 slices cheese, cut into desired shapes
- Red or green bell peppers, cut into desired shapes
- Pitted olives, cut into desired shapes
6 lettuce leaves
6 hamburger buns, split

Servings: 6

Instructions:
1. Lightly shape ground beef into six 1/2"-thick patties. Choose a cooking method. 2. To broil, place patties on rack in broiler pan so surface of beef is 3 to 4" from heat. Broil 10 to 12 minutes or until centers are no longer pink, turning once. To panbroil, place patties in preheated nonstick skillet over medium heat. Cook 10 to 12 minutes or until centers are no longer pink, turning once. 3. Season with salt and pepper, if desired, after turning. During last few minutes of cooking, top with cheese, bell peppers and olives to make faces. Serve in lettuce-lined buns.

Italian Pork Sandwiches

Ingredients:

1 pound boneless pork, cut into 3/4-inch cubes
1 8-ounce bottle low-calorie Italian dressing (purchased)
4 French-style rolls, split and toasted

Servings: 4

Instructions:
In self-sealing plastic bag, marinate pork cubes in dressing, refrigerated, overnight (6-24 hours). Discard dressing and thread pork cubes onto barbecue skewers. (Note: If using wooden skewers, soak skewers in water for an hour before using to prevent burning.) Grill or broil, about four inches from heat, for 8-10 minutes, turning to brown all sides. Place cubes inside rolls and serve with purchased marinated roasted peppers, if desired.

Texas Barbecue Sandwich

Ingredients:

2 cups GRILLED TURKEY
3/4 cup tomato juice
1/4 cup catsup
2-2/3 Tbsp vinegar
2 Tbsp molasses
1-1/2 Tbsp Worcestershire sauce
1 Tbsp each dried onions and sugar
2 tsp paprika
3/4 tsp each salt and dry mustard
1/2 tsp each chili powder, dried minced garlic and cayenne pepper
- dash hot pepper sauce
4 hamburger buns, split horizontally and toasted

Servings: 4

Instructions:
1. Cut meat from bones and mince. 2. In 3-quart saucepan, over high heat, combine tomato juice, catsup, vinegar, molasses, Worcestershire sauce, onions, sugar, paprika, salt, dry mustard, chili powder, garlic, cayenne pepper and hot pepper sauce; bring to boil. Reduce heat and simmer 10 minutes. Add turkey and simmer 10 to 15 minutes or until heated throughout. 3. To serve, spoon barbeque on bottom half of burger bun. Top with other half.

Fired Up Over Turkey Barbeque,"Grilled Crab Sandwich

1 cup crab meat, drained and flaked
1/2 cup shredded process American cheese
1/4 cup chopped celery
2 tablespoons sweet pickle relish, drained
2 tablespoons chopped green onions, with tops
1 hard cooked egg, chopped
3 tablespoons mayonnaise
1/2 teaspoon lemon juice
10 slices bread, buttered
5 large tomato slices
PREPARATION:

Combine crab meat, cheese, celery, relish, green onions, hard cooked egg, mayonnaise, and lemon juice. Spread on unbuttered side of 5 bread slices. Add a tomato slice to top of each sandwich then season with salt and pepper. Top with remaining bread slices, buttered side up. Grill on a griddle, panini maker, or skillet, until sandwiches are golden brown on both sides. Makes 5 sandwiches.

Steak Sandwich with Mustard Spread

:

1 to 1 1/2 pound grilled or broiled steak, thinly sliced
8 slices of thick bread, crusts removed
vegetable oil
4 ounces softened butter
1/3 cup Dijon mustard
lettuce leaves or assorted salad greens
1 medium tomato, thinly sliced
PREPARATION:

Toast the bread in a heavy oiled skillet or grill pan (for nice grill marks) over medium-high heat. Spread butter and mustard mixture on each bread slice. Top 4 slices of bread with steak slices, tomato slices and lettuce. Top with the remaining bread slices.
Serves 4.

"BALONEY" CHEESE DOGS

2		hot dog buns
		mayonnaise or mustard
2	slices	turkey bologna
2	sticks	cheddar cheese or string cheese sticks

Spread inside of hot dog buns with mayonnaise or mustard. Roll 1 bologna slice around each cheese stick. Place inside hot dog bun. Wrap each bun in plastic wrap.

ALL-AMERICAN BARBECUE SANDWICHES

4 1/2	pounds	Ground beef
1 1/2	cups	Onion -- chopped
2 1/4	cups	Catsup
3	tablespoons	Prepared mustard
3	tablespoons	Worcestershire sauce
2	tablespoons	Vinegar
2	tablespoons	Sugar
1	tablespoon	Salt
1	tablespoon	Pepper
18		Hamburger buns -- split

In a Dutch oven, cook beef and onion until meat is browned and onion is tender; drain. Combine catsup, mustard, worcestershire, vinegar, sugar, salt and pepper; stir into beef mixture. Heat through.Serve on buns.

Bacon 'n Eggs Crescent Sandwich

1 c Refrigerated crescent rolls
4 Cheddar cheese slices
1/2 lb Bacon; crisply cooked and
- crumbled
1 tb Onion; chopped
1/2 c Milk
2 Eggs

Heat oven to 375~. Separate dough into 4 rectangles. Place 2 rectangles in ungreased 8" square pan; press over bottom and 1/2" up sides to form crust, sealing perforations. Place cheese slices over dough. Sprinkle bacon and onions over evenly. Blend milk and eggs; pour over bacon. Separate remaining dough into triangles; arrange triangles over bacon-egg mix; do not seal. Bake for 30-35 minutes or until golden brown and filling is set

Bacon-Wrapped And Cheddar Stuffed Dogs

4		frankfurters
8	slices	thick-cut bacon
4	ounces	cheddar cheese -- cut into 1/2-inch -- pieces
		wooden toothpicks
4		hot dog rolls

Preheat the broiler. Pat the frankfurters dry. In a skillet cook the bacon for 3 minutes or until still pliable and not crisp. Transfer to paper towels to drain. Cut a 1/2-inch slit lengthwise from end to end of each frankfurter. Stuff each frankfurter with the cheese. Wrap the entire length of each frankfurter with 2 slices of the bacon and secure with toothpicks. Place the prepared frankfurters on a rack over a baking pan or on a broiler pan. Broil the frankfurters until the bacon is crispy, about 2 to 3 minutes. Serve frankfurters in rolls.

BAKED PIZZA SANDWICH

Yield: 6 servings

1 lb Lean Ground Beef
15 oz Tomato Sauce; 1 Cn, OR
15 oz Pizza Sauce; 1 Cn
1 ts Oregano Leaves
2 c Biscuit Baking Mix
1 ea Egg; Lg
2/3 c Milk
8 oz Cheese; *
2 oz Mushrooms;Sliced,Drained,1Cn
1/4 c Parmesan Cheese; Grated

* Use 1 8-oz package of sliced process American Or mozzarella cheese.

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~---------- Heat the oven to 400 degrees F. Cook and stir the meat in a large skillet until brown. Drain off the excess fat. Stir in half of the tomato sauce and the oregano leaves into the meat mixture. Heat to boiling then reduce the heat and simmer, uncovered, for 10 minutes. While the meat mixture is simmering, mix the baking mix, egg and the milk. Measure out 3/4 cup of the batter and set aside. Spread the remaining batter in a greased baking pan 9 X 9 X 2-inches. Pour into the remaining tomato sauce over the batter, spreading evenly. Layer 4 slices of the cheese, the meat mixture, the mushrooms and the remaining cheese on top of the batter and tomato sauce. Spoon the reserved batter on the top of the cheese. Sprinkle the batter top with the grated Parmesan cheese and bake, uncovered, until it is golden brown, 20 to 25 minutes. Cool for 5 minutes before cutting into squares and serving.

BANANA AND NUT SANDWICH

1		Banana
1/4	c	Grape pulp
1/2	c	Chopped pecans
1		Orange

Mix crushed banana, pecans and grape pulp and moisten with orange juice. Use with buttered white or dark bread.

Bean 'n' Burger Pockets

1 1/4	pounds	ground beef
1	can	(14 1/2 oz.) diced tomatoes -- undrained
1	can	(8 oz.) tomato sauce
1/2	cup	chopped onion
1	clove	garlic -- minced
1	Tablespoon	brown sugar
1	teaspoon	seasoned salt
1	teaspoon	chili powder
1/2	teaspoon	ground cumin
1/8	teaspoon	dried thyme
1/8	teaspoon	savory
1/8	teaspoon	marjoram
1/8	teaspoon	oregano
1/8	teaspoon	parsley flakes
1	can	(8 3/4 oz.) navy beans -- rinsed and drained
1	can	(8 3/4 oz.) kidney beans -- rinsed and drained
1	can	(8 3/4 oz.) lima beans -- rinsed and drained
5		pita breads -- halved
1/2	cup	shredded cheddar cheese -- optional

In a heavy suacepan or Dutch oven, brown beef; drain. Add tomatoes, tomato sauce, onion, garlic, brown sugar and seasonings. Cover and simmer for 1 hour, stirring occasionally. Stir in beans; heat through. Spoon about 1/2 cup into each pita half. Top with cheese if desired. Yield 5 servings.

Beef And Cabbage Joes

Yield: 8 servings

1 lb ground beef
1/2 c onion; chopped, 1 md.
1/2 c celery; thinly sliced
2 c cabbage; shredded
1/3 c green pepper; chopped
3/4 c catsup
1/4 c water
1/4 ts salt
1 tb mustard; prepared
8 ea hamburger buns; *

* Hamburger buns should be split and toasted.

Cook and stir the meat, onion and celery in a large skillet until the meat is brown. Drain off the excess fat. Stir in the cabbage, green pepper, catsup, water, salt, and mustard and heat to boiling, stirring occasionally. Reduce the heat and cover. Simmer until the vegetables are tender, about 25 minutes. Spoon the mixture onto the bottom halves of the buns and top with the remaining halves.

NOTE:

For Sloppy Joes, omit the cabbage and salt.

BEEF STROGANOFF SANDWICH

2	lb	Ground beef
1/2	c	Chopped onion
1	t	Salt
1/2	ts	Garlic powder
1/2	ts	Ground pepper
1	ea	Loaf french bread
2	c	Sour cream
2	ea	Tomatoes, seeded and diced
1	ea	Large green pepper, diced
3	c	Shredded cheddar cheese
		Butter

In a skillet, brown ground beef and onion. Drain. Add salt, garlic powder and pepper. Cut bread lengthwise in half; butter both halves and place on baking sheet. Remove meat mixture from the heat; stir in sour cream. Spoon onto the bread. Sprinkle with tomatoes, green pepper and cheese. Bake at 350 degrees F for 20 minutes or until the cheese is melted (bake longer for crispier bread).

Cheddar Apple Smoked Turkey Sandwich

1/4	Cup	Hellmann's Dijonnaise Creamy Mustard Blend
2	Tablespoons	Honey
8	Slices	Seven-Grain Or Whole Wheat Bread
4	Ounces	Sliced Or 1 Cup Shredded Cheddar Cheese
1/2	Pound	Sliced Smoked Turkey Or Ham
1		Apple, Cored And Thinly Sliced

1. In small bowl combine creamy mustard blend and honey; spread on one side of each slice of bread.

2. Layer cheese on 4 bread slices; top with turkey, apple and remaining bread. Cut sandwiches in half.

Cheddar Bacon Treat

Yield: 2 servings

4 oz Cheddar; Sharp, Shredded, 1C
1/2 ts Lemon Juice; Fresh
1/2 ts Worcestershire Sauce
1/8 ts Paprika
1/8 ts Garlic Powder
1 ds Pepper
2 tb Dairy Sour Cream
3 ea Bacon; Slices, *
4 ea Bread; Slices, Buttered
1 x Lettuce
1 x Tomato Slices

* Bacon slices should be cooked until crisp and then crumbled.

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Beat the cheddar, lemon juice, worcestershire sauce, paprika, garlic powder, and pepper until fluffy. Blend in the sour cream. Add the crumbled bacon. Spread 2 Tbls of the mixture on each slice of bread. Arrange lettuce and tomato on two slices and top with remaining bread slices. Serve.

Cheesy Apple Ham Grill

Yield: 4 servings

1 c Chopped apple
1/2 c MIRACLE WHIP or MIRACLE WHIP
-LIGHT Dressing, divided
1/4 c Chopped walnuts
ds Ground cloves (opt)
8 sl Raisin cinnamon bread
4 sl KRAFT Natural Sharp Cheddar
-Cheese, cut in half
1 pk OSCAR MAYER Smoked Cooked
-Ham Slices (6 oz)

Mix apple, 1/3 cup of the dressing, walnuts and cloves. For each sandwich, top 1 bread slice with 1 cheese slice, apple mixture, ham, second cheese slice and second bread slice. Spread outside of sandwiches with remaining dressing. Grill until lightly browned on both sides.

Makes 4 sandwiches.

CHILI DOG ROLLS

		-----ROLLS-----
1	tb	Yeast, dry
1/4	c	-- water, warm
1/2	ts	Sugar or honey
1	c	-- water, warm
1	tb	Olive oil
4	c	Flour, unbleached or whole -wheat flour
		-----FILLING-----
7/8	c	-- water, boiling
1	c	TVP® granules or flakes
1	md	Onion -- chopped
1/2		Green pepper -- chopped
1		Garlic clove -- minced
1	c	Mushrooms (6 large) -- chopped
2	ts	Olive oil
1	tb	Olive oil
1	t	Cumin
2	ts	Chili powder
1	t	Oregano
1/2	ts	Salt
1	lg	Tomato -- chopped OR
8	oz	Tomato sauce

Dissolve the yeast in 1/4 cup warm water and honey, and let stand a few minutes. Add 1 cup of warm water and 1 tbs olive oil. Stir in the flour.

Turn the dough out onto a work surface and knead for 5 minutes or more until smooth, adding more flour if needed. Cover and let rise for an hour.

For the filling:

Mix the boiling water and TVP®. Let it stand while you prepare the vegetables.

Heat a non-stick skillet and add 2 tsp olive oil.

Saute the onons, pepper and garlic a few minutes to soften, then remove to a bowl.

Heat the pan again and add 1 Tbsp olive oil. Saute the reconstituted TVP® a minute or two, sprinkling with the spices. Cook a few minutes and add the tomato or tomato sauce.

Punch down the risen dough and divide into 2 balls.
Have 2 lightly oiled baking dishes ready. On a lightly floured surface, roll a ball of dough out into a long oblong, about 5 inches wide. Spread half the filling down the long side of the dough, leaving edges bare.
Roll dough over to seal filling in, pinching edges.
Cut each roll of dough into 10 pieces, placing slices on baking sheets, seam side down. Let rise again for 20 minutes. Heat oven to 375 degrees, and bake for 20-25 minutes until lightly browned. Cool on a rack.

CLUB BURRITO

1	sl	Deli-Style Turkey
1	sl	Deli-Style Ham
1	sl	Swiss Cheese
1		Soft Flour Tortilla
		Shredded Lettuce
		Sprouts

Layer the tortilla, cheese, ham and turkey, with the tortilla on the outside. Place some lettuce and sprouts in the middle. Add any other veggies, if desired. Roll, and secure with a toothpick.

Corn Dog

Yield: 6 servings

1/2 c Yellow corn meal
1/2 c Flour
1 ts Dry mustard
1/2 ts Salt
1 ea Egg, lightly beaten
6 ea Skewers or sticks
6 ea Frankfurters
1 tb Sugar
1 ts Baking powder
1/2 c Milk
1 tb Melted shortening

Combine the cornmeal, flour, sugar, mustard, baking powder and salt, mixing well. Add the milk, egg and shortening, mixing until very smooth. Pour the mixture into a tall glass. Put the frankfurters on sticks. Dip them into the cornmeal batter to coat them evenly. Deep fry in oil heated to 375 degrees until golden brown, about two minutes. Drain on paper towels.

DAGWOOD BUMSTEAD SANDWICH

3	lg	Onions
1		Head lettuce
4		Tomatoes, sliced
1		Lobster tail
1		Eagle talon
1		Fish (pref.2-days old)
1		Pot spaghetti
		- Cold and gooey
1	lb	Bacon (cooked?)
1		Meatloaf
1		Ham
1		Fried egg (over easy)
1		String of sausages
1		Mayonnaise, gallon
1		Jar of pickle relish
1		Tin of sardine in oil
1		Bottle of ketchup
1		Bottle Sweet mustard
1		Hot mustard
1		Loaf Bread
		Assorted cheese
		Assorted vegetables
		Assorted olives

NOTES FROM MINNEAPOLIS STAR TRIBUNE:
Now that he has announced that his joining his wife's catering business, cartoon chowhound Dagwood Bumstead is releasing the recipe for his famous Dagwood sandwich. See ingredients above. See directions below.

DIRECTIONS: Arrange the ingredients

DAGWOOD ITALIANO

1		Bell pepper, red
1		Bell pepper, green
1	1/2 ts	Olive oil, divided
1	t	Rosemary, fresh choped
		Or
	1/4 ts	Dried crushed
1		Garlic, clove, minced
1	tb	Red wine or broth
12	oz	Lamb, bonles,loin,sirloin
4		French Bread 5"length
	1/2 c	Mozzerela,low fat,grated
	1/4 c	Parmesan cheese

Roast red and green bell peppers in preheated 400*F oven 20-25 minutes. or until skins are slightly charred and shriveled. Remove from oven, transfer to plate, wrap with plastic wrap and let stand 10 minutes.

Remove peppers from plastic, peel off skin remove seeds and cut into strips. Set aside. In large bowl combine rosemary, 1/2 teaspoon of the olive oil, garlic and wine or broth; add lamb and marinate 1 hour. Heat remaining oil in large nonstick skillet. Add lamb and sear on all sides.

Place lamb on rack in shallow roasting pan. Insert meat thermometer in center part of lamb ond roast in preheated 375*F. oven to internal temp of 140*F. about 27-34 minutes, or to desired doneness. Or grill 15-20 minutes. To construct sandwiches thinly slice lamb and arrange on four of the bread halves, alternating with red and green pepper strips. Top with mazzarella and Parmazon cheese. Pace under broiler until cheeses melt, bubble and turn light brown. Add top halves of bread and serve

Filled Frankfurters

Servings: 6

1 1/2 c Macaroni; Broken
3/4 c Milk; Evaporated
1 1/4 ts Mustard; Dry
1 1/4 ts Salt
1/8 ts Pepper
2 1/2 c Cheddar; Md, Grated
1 1/2 lb Frankfurters; Deli-Style

Cook the macaroni in boiling salted water until tender. Drain and rinse in hot water. Combine the milk, mustard, salt, pepper and 2 cups of the cheddar cheese in the top of a double boiler and cook until the cheddar is melted and sauce is smooth, stirring frequently. Add the macaroni and blend well. Split the frankfurters lengthwise, without separating them, and fill with the macaroni mixture. Sprinkle with the remaining cheddar and bake in a hot oven (400 degrees F.) for 15 minutes. Serve hot.

HALF-TIME BEEF SANDWICHES

2	t	Lemon juice
1	x	Small apple,finely chopped
1	x	3-oz pkg. cream cheese
1	T	Milk
1	T	Prepared horseradish
1/4	c	Walnut pieces
6	ea	Kaiser rolls, split
6	ea	Lettuce leaves
1	lb	Thinly sliced roast beef
2	T	Sliced green onions

Sprinkle lemon juice over apple. Combine cream cheese, milk and horseradish. Stir in apple and walnut pieces. Spread cut sides of rolls with equal amounts of the cream cheese mixture. Place equal amounts of lettuce, beef and grean onion on each bottom roll half. Cover with tops.

High Roller Sandwiches

Yield: 8 servings

1 Bag flour tortillas
1 lg Bar of softened cream cheese
Roast beef sliced thin
Ham sliced thin
Turkey sliced thin
Colby Jack cheesesliced thin
Lettuce shredded thin strips
Garlic powder
Sliced tomatoes very thin

Use the back of a spatula and cover each tortilla with a thin layer of cream cheese. Sprinkle lightly with garlic powder.

Use half of the tortilla: to layer meats, cheese, lettuce, and tomatoes. Then roll up tortilla with cream cheese side rolled up last so it will seal as if using glue. Cut in 1 inch pieces and serve. Serve 8-10

HOBO BUNS

Yield: 3 servings

2 tb Mayo Or Salad Dressing
1/2 ts Prepared Mustard
3 ea Kaiser or French Rolls,Split
3 ea Slices Bologna
1 ea Large Tomato, Sliced
3 ea Green Pepper Rings
3 ea Slices Cheese

Mix mayonnaise and mustard; spread over cut sides of rolls. Place bottom halves of rolls on serving plate. Top with bologna, tomato, green pepper, cheese, and top halves of rolls. Microwave uncovered on high (100%) until cheese begins to melt, 1 to 1 1/2 minutes.

Hot and Sweet Sausage Sandwiches with Grilled Peppers, Onions and Horseradish Mustard

2		French sandwich loaves
1	medium	yellow onion -- sliced thin
1		Poblano pepper -- sliced thin
1		yellow bell pepper -- sliced thickly
1		red bell pepper -- sliced thin
		salt
		freshly ground black pepper
4	pieces	hot and sweet pork sausage -- 1/2 inch thick
1/2	cup	Horseradish Mustard, recipe follows

Prepare a wood or charcoal grill, allow it to burn down to embers.

Slice sandwich loaves in half and hollow out. Grill on each side, just long enough to get grill marks, reserve.

In a mixing bowl combine peppers and onions, toss lightly in olive oil and season to taste with salt and pepper. Grill for 5 minutes or until done. Meanwhile slice sausages lengthwise and grill for 3 minutes on each side or until done.

Spread loaves with Horseradish Mustard and top with sausages, grilled onion and peppers.

KNISHES

Yield: 1 servings

----------DOUGH 1----------

2 c Self rising flour
Pinch of salt and pepper
5 oz (5/8 cup) Margarine
1 (or 2) Eggs (Save some for Glaze

----------DOUGH 2----------

1 oz (2 Tb.) Margarine
1 c Potatoes, cooked & mashed
1 c Self rising flour
Pinch of salt and pepper
1 Egg

----------MILK FILLING FOR KNISHES----------

8 oz Cottage cheese
1/4 c All purpose flour
1 Egg
Pinch of salt and pepper
2 tb Sugar (optional)

----------MEAT FILLING FOR KNISHES----------

2 c Cooked, minced (ground) meat
Or liver
1 Egg
1 Grated raw, or fried onion
Salt and pepper
Garlic to taste

----------POTATO FILLING FOR KNISHES----------

1 c Cooked and mashed potato
1 Egg
2 tb Fried onions
Salt and pepper

----------KASHA FILLING FOR KNISHES----------

1 c Cooked kasha
2 tb Fried onions
Salt and pepper

1. Roll out the pastry thinly to form an oblong.

Spread the filling
over the pastry to within 1/2 inch of the edge.
Wet the edges and
roll up tightly. Cut into 1 inch thick pieces.
Place cut side down
on a well greased baking tin. Bake in the oven at 375F for 30 min.

Lewis' Coney Island Hot Dogs

1/4	pound	ground beef -- lean
6	ounces	tomato paste
1 1/2	cups	water
1/4	cup	pickle relish
1	tablespoon	instant minced onion
1	tablespoon	mustard
3	teaspoons	chili powder
1	teaspoon	sugar
12		hot dogs -- heated
12		hot dog buns -- toasted

In a medium saucepan. Cook meat, crumbling with a fork, until it looses its red color. Add remaining ingredients, except franks and buns, and simmer for about 30 minutes.

Samantha's Peanut Butter Candy Sandwiches

2 slices bread
Peanut butter
Karo light corn syrup

Mix peanut butter and corn syrup together. Spread on a slice of bread. Enjoy!

SAUSAGE SANDWICHES

1/2	lb	Bulk Italian Sausage
2	T	Chopped Onion
1/4	c	Catsup
1/4	t	Dried Oregano, Crushed
2	ea	Single French Rolls, Split
2	ea	Slices Mozzarella Cheese

Crumble the Italian sausage into a 1-quart casserole. Stir in the chopped onion. Micro-cook, uncovered, on 100% power for 3 1/2 to 4 1/2 minutes or till sausage is done, stirring once. Pour off fat. Stir in catsup and oregano. Micro-cook, uncovered, on 100% power for 1 to 1 1/2 minutes or till sausage mixture is heated through. Place roll bottoms on a paper towel-lined plate. Spoon some sausage mixture atop each roll bottom. Top each with a slice of cheese and the top of the roll. Micro-cook, uncovered, on 100% power for 45 seconds to 1 minute more, or until cheese is just melted.

Sloppy Franks

Yield: 6 servings

1 ea Small Onion, Chopped
1 tb Butter Or Margarine
1/4 c Catsup
12 ea Hamburger Buns, Split
1/2 c Chopped Green Pepper
1/2 c Barbecue sauce
1 lb Franks,Cut In 1/4-in. Slices

Cover and microwave onion, green pepper,and margarine in 1-qt casserole on high (100%) until vegetables are tender, 3 to 4 minutes. Stir in barbecue sauce, catsup and franfurters. Cover and microwave on high (100%), 2 1/2 minutes, stir. Cover and microwave until mixture boils, 2 to 3 minutes. Spoon mixture onto buns on serving plate. Microwave uncovered on high, (100%) until buns are hot, 1 to 2 minutes.

STROMBOLI

2	Loaves	(1 lb ea) frozen Bread doough -- thawed
1/4	pound	Sliced ham
1/4	pound	Sliced pepperoni
1/4	cup	Onion -- chopped
1/4	cup	Green pepper
1	14 ounce	Ja pizza sauce -- divided
1/4	pound	Sliced mozzarella cheese
1/4	pound	Sliced bologna
1/4	pound	Hard salami
1/4	pound	Slice Swiss cheese
1	teaspoon	Dried basil
1	teaspoon	Dried oregano
1/4	teaspoon	Garlic powder
1/4	teaspoon	Pepper
2	tablespoons	Butter or margarine -- melted

Let dough rise in a warm place until doubled. Punch down. Roll loaves together into one 15x12" rectangle.

Layer ham and pepperoni on half of the dough (lengthwise). Sprinklw with onion and green pepper.

Top with 1/4 cup of pizza sauce. Layer mozzarella, bologna, salami and Swiss cheese over sauce. Sprinkle with basil, oregano, garlic powder and pepper. Spread another 1/4 cup of pizza sauce on top. Fold plain half of dough over filling and seal edges well. Place on an ungreased 15x10x1" baking pan. Bake at 375 degrees for 30-35 minutes or until golden brown. Brush with melted butter. Heat the remaining pizza sauce and serve with sliced stromboli.

The End